

Mushroom Garlic Cream Tartlets

- 2 tablespoons butter
- 1 (8 oz.) pkg. fresh mushrooms, finely chopped
- 1 tablespoon all-purpose flour
- 1 tablespoon finely chopped onion
- 2 garlic cloves, minced
- ½ cup whipping cream
- ¼ cup combined grated Parmesan and Asiago cheese
- 1 (8 oz.) can Pillsbury refrigerated crescent dinner rolls
- 2 tablespoons chopped fresh parsley, for garnish
- Mini-muffin pan (makes 24)

Preheat oven to 350°F. Melt butter in large skillet over medium heat. Add mushrooms, flour, onion and garlic; mix well. Cook 5 minutes or until vegetables are tender, stirring frequently. Add cream and cheese; mix well. Cook 2 to 3 minutes or until most of liquid has evaporated, stirring frequently.

Unroll dough into 2 long rectangles; firmly press perforations to seal. Cut each rectangle into 12 squares. Place 1 square in each of 24 ungreased miniature muffin cups. Firmly press in bottom and up sides, leaving corners of dough extended over edges of each cup. Spoon 1 heaping teaspoon of the mushroom mixture into each cup.

Bake at 350°F for 9 to 12 minutes or until golden brown. Sprinkle with parsley. Cool 5 minutes. Remove tartlets from pan. Serve warm. Store in refrigerator.