

## **SKILLET OF MUSHROOMS**

Serves Two

This is great served on fresh buttered granary toast

200g mushrooms  
6 slices of thick cut rindless bacon  
1 very small onion  
50g butter  
200ml double cream  
Chopped fresh parsley to finish

You will need a small skillet pan

Slice the mushrooms

Chop the bacon into lardons

Melt the butter in the pan over a low heat. Add the bacon, mushrooms & onions & fry until cooked. Don't worry if there are cooking juices in the pan as this forms the base for your sauce.

Add the double cream; turn up the heat & cook until the sauce thickens.

Serve on granary toast & garnish with fresh parsley

Chef's tip 'taste before adding any salt as the bacon can be salty'

Recipe developed by Sweetpea Catering

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