**The Woodlands at Phillips**

Royal Trumpet “Scallops” on Toast

**Ingredients:**

1 lb. Royal Trumpet mushrooms

2 C Champagne Vinegar

3 sprigs of fresh tarragon

3 garlic cloves

¼ tsp Old Bay Seasoning

2 Tbs. olive oil

½ tsp smoked paprika

1-2 Tbs. dry white wine

Hearty whole wheat bread

1 Tbs. Chili Sauce or Siracha

1 Tbsp. fresh parsley, chopped

**Directions:**

1. Make a tarragon vinegar reduction by simmering the champagne vinegar with fresh tarragon and 1 garlic clove. In a 1 quart pot cook on low heat for approximately 10-15 minutes until almost a syrup-like consistency is achieved. Set aside.
2. Mix olive oil, Old Bay, and smoked paprika in a 1 quart bowl and set aside.
3. Cut stem part of Royal Trumpet mushrooms ¾ inch thick.
4. Coat mushroom stem pieces in oil mixture and cook on high heat in a 10 inch sauté pan. After about 7-8 minutes turn mushroom stems, add 2 cloves of minced fresh garlic and cook on med-hi heat for about 5 more minutes. Place cooked mushrooms on a plate.
5. Using remainder of oil/paprika/Old Bay mix to pan-toast the bread slices. Cook on medium heat in same sauté pan for about 5-6 minutes, then flip and continue cooking until toasted.
6. Spread chili sauce/Siracha on toast.
7. Arrange mushroom slices on toast and sprinkle with chopped fresh parsley.

ENJOY!