

Bacon and Mushroom Crostini with ricotta and Gorgonzola

Chef Jenn Magrey

Ledyard Farmers Market

3 bagels - Plain sliced into thin rounds - **Dekes Bagels** – toasted either in a pan or in the oven on a baking sheet

4-5 slices Bacon- Small dice- **Broad Brook Acres**

1/2-pound mushrooms – mix of Maitake, Shiitake, Lions Mane and Oyster – small rough chopped – **Seacoast Mushrooms**

3 garlic cloves- minced – **Smith Acres**

Splash of Balsamic

Salt and pepper to taste

Heat a large frying pan over medium high heat. Add the bacon and cook until its golden. Stirring and sautéing to render the fat. Add the mushrooms and garlic and cook down until the mushrooms and bacon become browned. About 10-15 minutes total. Add the splash of balsamic, then add salt and pepper to taste. Be careful as the bacon has salt.

Cheese Mixture-

1 cup ricotta cheese

½ cup gorgonzola cheese – crumbled

1 teaspoon lemon zest

1 teaspoon smoked paprika

Mix together well.

To serve-

Spread a little cheese on the toasted bagel crostini and top with some of the mushroom bacon mixture. Serve! It makes an excellent appetizer for a dinner party!