

## Savory Shrimp and Mushroom Crostini

**A delicately browned crostini bite topped with sweet crab dip, sliced portabella mushrooms, and a plump garlic butter shrimp.**

4 tblsp butter  
3 medium portabella mushrooms, thinly sliced (about 48 pieces)  
24 pre-cooked jumbo shrimp  
1 clove garlic, minced  
1 Kinnikinnick Baguette or 3 Kinnikinnick hot dog buns  
1/2 cup Crab Dip (recipe on kinnikinnick.com)  
1/2 cup shredded cheddar cheese  
chopped fresh parsley



1. Sautee mushrooms in 3 tblsp butter for 4-5 minutes until soft, remove from pan
2. Sautee shrimp and garlic in 1 tblsp butter for 2-3 minutes until shrimp are coated
3. Cut baguette or hot dog buns into 1/4" slices on an angle (24 pieces)
4. Spread a thin layer of crab dip on baguette
5. Layer with 2 slices of mushroom & 2 shrimp
6. Place on parchment paper lined baking sheet
7. Sprinkle with cheddar cheese
8. Bake at 350F for 8 minutes
9. Top with sprig of parsely and serve immediately

Serves 12 (2 crostinis each)