

# Bacon, Mushroom & Cream Cheese Crescents

8-12 slices side bacon, sliced and fried until crisp  
1-8 mushrooms finely chopped  
1 onion finely minced  
1-250 g (8oz) cream cheese  
75 ml parmesan cheese  
30 ml parsley  
15 ml milk  
2 cans Pillsbury crescent rolls  
1 egg (egg wash)  
15 ml water

- Pre-heat oven to 375 F
- Fry bacon until crisp, remove from pan with a slotted spoon. Pour off bacon fat, leave about 15 ml of fat in the frying pan.
- In the frying pan, saute the mushroom and onion until the onion are transparent and the water has evaporated.
- Cream the cream cheese, blend in the bacon, mushroom and onion mixture, parmesan cheese, parsley and milk.
- Open the cans of crescent rolls and cut the dough into bit size triangles.
- Place approximately 15 ml of filling on each triangle and pinch to seal.
- Place triangles and lightly greased cookie sheet - brush with egg wash.
- Bake 12 - 15 minutes or until golden brown.
- Cut 3 - 10 inches tortillas into triangles
- Place on an ungreased cookie sheet and bake at 350 F till crisp and dry, approximately 10 - 15 minutes.

