Crispy Tipsy Mini Mushroom Books

8 oz mushrooms, diced fine
2 portabella mushroom caps, diced fine
½ cup butter
8 cloves garlic, minced
1 cup wine
1 tsp fresh thyme or ½ tsp dry thyme
1 roll of phyllo dough
¼ cup olive oil

Sauté the mushrooms in butter over medium-low heat until almost dry, about 15 minutes, stirring occasionally. Add the garlic and cook for one minute, then add the wine and thyme. Cook until dry, about 10 minutes longer.

Preheat oven to 375. On a cookie sheet covered with parchment paper, place a single sheet of phyllo dough. Brush delicately with olive oil. (I used garlic-flavored olive oil.) Add another sheet on top, trying to line up the edges as best you can. Repeat until you have a stack of 5 sheets, each brushed with olive oil.

About an inch from each edge, carefully spoon a row of mushrooms down the length of the phyllo. Fold the edges toward the center to make two sets of books. With kitchen shears, cut the two rows apart, then cut each row into 5 book-shaped pieces. Bake at 375 until golden brown and crispy, about 10-12 minutes.
**Honey-Mustard Spread**

1 egg  
½ cup mayo  
½ tsp seasoned salt  
1 tsp lemon juice  
1 tsp Worcestershire sauce  
1 dash Tabasco  
2 green onions, white part minced, green parts sliced into 1-inch “bookmarks”  
½ cup bread crumbs  
1 lb. imitation crab meat, diced into ¼-inch chunks  
10 small flour tortillas, cut into 20 “book cover” rectangles  
Honey mustard spread (recipe on next page)  
2 Tbsp vegetable oil

Put the egg through minced scallions in a bowl and whisk together. Stir in bread crumbs, then stir in the imitation crab pieces. Form into 20 rectangles, about 1” wide by 1.5” long by .5” thick. These will be the pages of your books.

Heat a sauté pan over medium-low without adding oil. Warm the tortilla book covers on both sides, then set aside.

Add oil to the pan. When it’s warm, fry the crab cakes until brown, about 3 minutes on each side.

Spread a small amount of honey mustard across each tortilla book cover. Place a green onion bookmark on the right-hand side, then a crab cake, then fold the other side over so it looks like a book. If it comes open, stack another on top of it to hold it closed until it’s set. You can also pinch the tortilla along the spine of the book to help it retain its shape.

Makes 20 crab cake books