**Garlic Mushroom Appetizer**

**Ingredients**

* 1 cup chopped onion
* 1/2 cup canola oil
* 3 tablespoons butter
* 2 pounds fresh mushrooms, sliced
* 1 can (28 ounces) crushed tomatoes in puree, undrained
* 1 teaspoon salt
* 1/4 teaspoon pepper
* 1/2 cup red wine vinegar
* 1 bunch fresh parsley, finely chopped (about 1-1/2 cups)
* 3 garlic cloves, minced
* Sliced French bread

**Directions**

1. In a large saucepan, saute onion in oil and butter until crisp-tender. Add mushrooms; cook for 2 minutes or until vegetables are tender. Add the tomatoes, salt and pepper; cover and simmer for 20-30 minutes.
2. Stir in the vinegar, parsley and garlic. Cover and simmer for 10 minutes. Cover and refrigerate for several hours or overnight. To serve, spoon onto slices of French bread. Yield: 12-16 servings.