

Mussels in Wine Sauce



Ingredients

4 lb. mussels

2-1/2 Tbsp. extra virgin olive oil

1-1/2 Tbsp. unsalted butter

10 medium garlic cloves, finely chopped

2 cups dry white wine

3/4 cup fresh parsley, chopped, divided

Crusty bread, sliced for dipping

Directions

Wash and clean mussels with cold water, removing the “beards,” or stringy bits hanging outside the shells. Discard any cracked or opened mussels.

In large pot, heat olive oil and butter over medium heat. Add garlic and toss quickly for 1 minute. Add mussels, wine and half of the parsley. Cover and cook on high heat. After 2 to 3 minutes, stir mussels with a spoon. Cover pot and cook until mussels have completely opened up, or for about 3 to 5 minutes. Sprinkle reserved parsley on top of cooked mussels, toss to blend, and separate the mussels and broth into bowls. Serve with crusty bread to dip in broth.