

Recipe

BUTTER GARLIC STEAMED MUSSELS

Ingredients

3dz littleneck or middleneck mussels

4 tblsp salted butter

5 garlic cloves, minced

1 shallot, minced

1C white wine

1C clam juice

1 tsp kosher salt

1 tsp black pepper

1/2 tsp crushed red pepper

juice of 1/2 lemon

1/2 C heavy whipping cream

2 tblsp fresh parsley, chopped



INSTRUCTIONS:

SOAK AND RINSE THE MUSSELS, RESERVE IN FRIDGE

MELT BUTTER IN A DEEP PAN

ADD THE GARLIC & SHALLOTS. ALLOW TO COOK

FOR JUST A FEW MINUTES

POUR IN THE CLAM JUICE AND WHITE WINE

SEASON WITH SALT, BLACK PEPPER AND CRUSHED

RED PEPPER

ALLOW THE BROTH TO COME TO A HEAVY SIMMER

ADD RESERVED MUSSELS AND LEMON JUICE

PLACE LID TO ALLOW THE MUSSELS TO STEAM

OPEN

DISCARD ANY MUSSELS THAT FAIL TO OPEN

ONCE MUSSELS HAVE FULLY OPENED, REMOVE

PAN FROM HEAT

ADD IN THE HEAVY WHIPPING CREAM

GIVE IT A GENTLE TOSS

Garnish with fresh chopped parsley

serve with crusty bread and lemon wedges
