

Black Mussels Provencal
Serves 6

Ingredients:

3 lbs. Fresh Mussels, scrubbed & debeared
1 C Dry White wine
1 Tbsp Pesto
¼ lb. Butter
¾ C Shallots, chopped
6 pcs Garlic cloves, minced
4 Tbsp Fresh Parsley, chopped
¼ C Cream
1 small Tomato, chopped

Preparation:

1. Place mussels, pesto, wine, butter, shallots, garlic cloves, parsley, cream, and tomato in heavy stockpot, cover and cook over high heat until mussels open (about 3-4 minutes)
2. Pour mussels into individual serving dishes with liquid.

Moules Marinière
Yield: Makes 4 servings

Ingredients:

3 # Mussels, rinsed and bearded
1 T A. P. Flour
¾ C Dry white wine, such as Sancerre
2 Cloves garlic, minced
1 Shallot, minced
1 Plum tomato, diced
½ C Heavy whipping cream
Salt & Freshly ground black pepper
1 Handful flat-leaf parsley, minced

Preparation:

1. Properly clean mussels, using water and flour and allow to sit 5 minutes.
2. Place the mussels, the white wine, garlic, shallots, tomato, and cream in a large pot, season with salt & pepper, cover, and bring to a boil over medium-high heat.
3. Cook, shaking the pan occasionally, until the mussels open, then cook for an additional minute.
4. Remove from the heat.
5. Add the parsley and sprinkle it over the mussels.
6. Evenly divide the mussels among 4 shallow soup bowls, and pour the cooking juices over all. Serve immediately.