



Steamed “Island Gold” Blue Mussels with Tomatoes & Herbs

INGREDIENTS

2	lbs	Mussels
2	cups	Chopped Whole Peeled Tomatoes
2	oz	White Wine
2	tblsp	Minced Shallots
2	tblsp	Chopped Herbs (such as dill, chives, tarragon, and parsley)
1	tblsp	Olive Oil
1	tblsp	Minced Garlic
1	tblsp	Butter
a few drops		Tabasco Sauce

PREPARATION *(Yields 4 portions)*

Heat 1 tblsp olive oil in a sauce pot and sauté shallots and garlic. Add mussels and white wine and bring to a simmer. Cover and steam for 5 - 7 minutes (depending on size).

When the mussels are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, butter, Tabasco sauce, and season with salt and fresh cracked pepper and stir.

Place the mussels in a bowl and pour the tomato broth over top and serve.