



Steamed Island Gold Mussels

INGREDIENTS

2	lbs	Mussels
8	oz	Cream (35% M.F.)
3	oz	White wine
2	tblsp	Minced shallots
1	tblsp	Minced garlic
2	tblsp	Chopped herbs (such as dill, chives, tarragon, and parsley)
2	tblsp	Butter
1	tblsp	Minced garlic
1	tblsp	Olive Oil

PREPARATION *(Yields 4 portions)*

Melt 1 tblsp butter 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 by half and add the cream. Reduce the cream until it starts to thicken. Add herbs and whisk in the remaining butter. Season with salt and fresh cracked pepper.

Place cooked mussels in bowls and pour the sauce over top or serve the sauce on the side as a dipping sauce.