

Mussels in White Wine and Broth

Ingredients:

4 lbs live Mussels
Pinch Saffron
1 bunch Green Onions – sliced for garnish – use green and white portions
Olive Oil
¾ cups finely chopped Shallots
1 red Bell Pepper, finely chopped
Bottle of dry white Wine
1 quart Chicken stock
Chicken Base
1 stick Butter – sliced
Red Pepper flakes for the table

Preparation:

Mussels cook very quickly, and it is hard to keep the dish warm. Completing all the prep work early helps.

Preheat serving bowls.

Put small pinch of saffron in ½ cup of hot water to make tea.

CAUTION: too much saffron will ruin this dish. Check with lead chef on quantity.

Slice green onions and set aside for garnish.

Rinse mussels, remove any remaining beards and discard any open or broken mussels. Set aside.

Sauté shallots and red bell peppers in a little olive oil to soften. Add wine and stock. Turn heat to high and reduce mixture to about ¾ of the original volume.

Taste and use the chicken base to make it saltier if needed. Do not use salt, because the chicken base tastes better in the dish.

Just before serving, return the stock mixture to good boil.

NOTE: The muscles only take a minute or two to cook. **DO NOT OVERCOOK.**