

Moules Mariniere

For 12 people as a first course

10 pounds mussels, fresh
6 Tb butter
2 cups minced onion
6 Tb minced shallots
2 minced cloves of garlic
2 large handfuls of fresh chopped parsley
2 celery stalks cut in half
Salt to taste
About 4 cups dry white French vermouth

2 - 8-quart stainless-steel or enamel (not aluminum) soup kettles with lid, and a perforated scoop

Clean the mussels in cold water. Making sure to remove as much grit as possible. A few minutes before serving time, melt the butter in the kettle, stir in the onion, shallots, garlic, salt, and celery. Cook slowly for 4 or 5 minutes, until wilted. Then add the parsley and the mussels; cover kettle and shake to mix mussels with the rest of the ingredients. Pour in the vermouth, and shake again. Turn heat to high, cover kettle tightly, and let steam for 3 to 4 minutes, until the mussels are open. As soon as they open, they are done.

Dip the mussels, shells and all, into serving bowls. Let liquid settle for a minute in kettle, then spoon liquid, onion and parsley, over mussels and serve.