

Spruce Cottage Mussels (Grant Honeyman)



This recipe is a great appetizer for 6, or a main dish for 4.

To Serve

~ Bring the pot of cooked mussels to the table, uncover and serve with a slotted spoon.

~ Top up guests' bowls with a small ladle of broth, remembering to discard any mussels that have not opened.

~ Allow guests to hand break pieces of baguette to accompany the mussels and soak up the incredible broth.

~ Leftover mussels can be used as your base for a great Island Chowder!

Ingredients

- 5Lb. Fresh Mussels
- 1 Lg. Vidalia Onion
- ½ Red Pepper
- ½ Fennel Bulb
- 1 Lemon - Juice
- 3 Tbsp. Olive Oil
- ½ C. Chicken Stock
- ¼ C. Dry White Wine
- 1 Container Store Packaged Tarragon
- 2 Multigrain Baguettes

Method

1. Wash & debeard mussels as necessary
2. Roughly chop onion, red pepper & fennel. In a large deep stove top pot (w/ lid), stir fry in olive oil over med-high heat.
3. Add chicken stock gradually while stirring.
4. Add wine and continue stirring.
5. Once ingredients are well cooked, add mussels. .
6. Cook covered for 7 minutes over medium heat.
7. Chop tarragon roughly in half and add to the top of the mussels - do not stir.
8. Continue cooking for 3 minutes, covered over medium heat.
9. Remove tarragon from the pot, small pieces may stay.

Enjoy!