

Pickled Mussels

(Terry Woodhouse)



Ingredients

- 1 Tsp. Rosemary, Finely Chopped
- 3 Tbsp. Onion, Minced
- 1 Tsp. Orange Zest, Finely Grated
- 2 Tbsp. Carrot, Minced
- Kosher Salt
- 1 Tbsp. Garlic, Minced
- 1 Tbsp. Parsley, Chopped
- 1 Tsp. Thyme, Finely Chopped
- ¼ C. Sherry Vinegar
- Crusty Bread, For Serving
- 1 Tbsp. Extra Virgin Olive Oil
- 2 Tsp. Chives, Finely Chopped
- 2 Lbs. Mussels, Scrubbed
- ¼ Tsp. Smoked Spanish Paprika

Method

1. In a large pot of boiling water, cook the mussels until they start to open, 20 to 30 seconds.
 2. Transfer the mussels to a bowl.
 3. Remove the mussels from their shells; discard any mussels that do not open. .
 4. Transfer the marinade to a bowl and refrigerate until cold, about 30 minutes.
 5. Cover and refrigerate the mussels. Strain the accumulated mussel juices into a small bowl & debeard mussels as necessary
 6. In a medium saucepan, heat the olive oil. Add the onion, carrot and garlic and cook over moderately low heat until softened, about 4 minutes
 7. In a medium saucepan, heat the olive oil. Add the onion, carrot and garlic and cook over moderately low heat until softened, about 4 minutes
 8. Add the mussel juices and cook over moderate heat until reduced by half, about 4 minutes.
 9. Stir in the sherry vinegar, thyme, rosemary, paprika, chives and orange zest and season with salt. Pour the marinade over the mussels, cover and refrigerate for at least 3 hours and up to 8 hours. Spoon the mussels into small bowls and top with the parsley.
- Serve with crusty bread.