

MOULES A LA MARINIERE I

Prepared by: Vito Gomez, November 2017

2 cups light, dry wine or 1 cup dry white vermouth
An 8- to 10-quart enameled kettle with cover
½ cup minced shallots, or very finely minced onions
8 parsley sprigs
½ bay leaf
¼ teaspoon thyme
1/8 teaspoon pepper
6 tablespoons butter

Bring the wine to a boil in a kettle with the rest of the ingredients listed. Boil for 2 to 3 minutes to evaporate its alcohol and to reduce its volume slightly.

6 quarts scrubbed, soaked mussels

Add the mussels to the kettle. Cover tightly and boil quickly over high heat. Frequently grasp the kettle with both hands, your thumbs clamped over the cover, and toss the mussels in the kettle with an up and down slightly jerky motion so the mussels will change levels and cook evenly. In about 5 minutes the shells will swing open and the mussels are done.

½ cup roughly chopped parsley

With a big skimmer, dip the mussels into wide soup plates. Allow the cooking liquid to settle for a moment so any sand will sink to the bottom. Then ladle the liquid over the mussels, sprinkle with parsley and serve immediately.

