



# MUSSELS IN WHITE WINE & GARLIC

*A completely easy, yet high-class delicacy to serve your Valentine this weekend.*

---

## INGREDIENTS

*Prep Time: 5 minutes*

*Cook Time: 25 minutes*

*Servings: 4*

4 lbs live mussels  
2 cups dry white wine  
4 large shallots, finely  
chopped  
4 garlic cloves, finely  
chopped  
1/2 teaspoon salt  
1/3 cup mixed fresh herbs  
(such as flat-leaf parsley,  
chervil, or basil, chopped)  
6 tablespoons butter, cut  
into pieces

## DIRECTIONS

1. Rinse and scrub mussels under cold water. Using your fingers or paring knife, remove beards (strings that hang from the mussel shells), and discard.
2. In a large stockpot set over medium heat, combine wine, shallots, garlic, and salt. Simmer 5 minutes. Add mussels, cover, and increase heat to high. Cook until all mussels are open, about 5 minutes.
3. Stir in herbs and butter. Remove from heat.
4. Divide mussels and broth among four bowls. Serve immediately.