

*On a cold winters night, there is nothing more comforting than
a dish filled with warm, buttery wild New England Mussels*

2lbs fresh wild New England mussels
3 tablespoons olive oil
6 large cloves finely chopped garlic
2 shallots, finely chopped
1 cup dry white wine
1/2 cup heavy cream
Splash of Sherry
1/4 cup unsalted butter
1/2 cup parsley finely chopped
1/4 cup of flour
Salt and pepper to taste

In large dutch oven or pot heat olive over medium heat. Add the the garlic and shallots, cook until softened, about 3-4 minutes. Add the wine, heavy cream, butter and sherry. Season well with salt & pepper.

Give it a good stir, Add flour to thicken the sauce. Add mussels, cover the pot, and cook until mussels open and are cooked through, about 10 minutes. Add parsley and stir well to combine. Serve over your favorite pasta or just with a warm bagette.

Enjoy!



MUSSELS IN A GARLIC WINE CREAM SAUCE



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