



Steamed Mussels

Try steamed mussels in farm fresh recipes for winter chowder.

If you live near the ocean, steamed mussels are a great “last hurrah” of the summer season and offer a way to flavor winter chowders.

Ingredients

1 lb. mussels 1 stick of butter 1/3 cup onions, finely chopped 1 head of garlic 1/2 cup dry white wine 1/2 cup chicken broth 1 bay leaf 1/4 tsp. pepper, freshly ground 1 to 2 sprigs fresh thyme (or 1/4 tsp. dried; fresh is preferred) 1/4 cup fresh parsley, chopped 1/8 cup fresh basil, chopped 4 quarts cold water 1/3 cup salt

Preparation

Scrub mussels well; remove “beards.” Combine 4 quarts cold water and 1/3 cup salt in large pan. Add mussels; soak about 15 minutes.

Melt butter in large skillet over medium heat. Add onion and garlic; stir for 4 minutes. Add wine, broth and seasonings; bring to boil. Add mussels; cover. Reduce heat and simmer about 5 minutes more or until all are open. Serve in bowls with plenty of broth and crusty bread. Save any extra broth by freezing for later use as chowder base. Serves four as an appetizer or two as a meal.