

Mussels in Lemon Cream



Ingredients: 2 tablespoons unsalted butter, softened
3 tablespoons minced garlic
1 tablespoon minced shallot
2 1/2 tablespoons finely chopped fresh parsley leaves
2 teaspoons fresh lemon juice
2 medium size fresh ripe tomatoes
1 lemon (or more to taste)
2 pounds Penn Cove mussels
1/2 cup dry white wine
3/4 cup heavy cream
Garnish
diced seeded tomato and finely chopped fresh parsley leaves

Serving Size: Appetizers - 1/4 to 1/2 Lb.; entrees - 3/4 to 1 Lb.

Storage: Store the live mussels in your refrigerator and cover with ice or a damp cloth to keep moist. They should not stand in water, so drain liquid from the container daily.

Preparation: In a bowl stir together butter, 1 tablespoon garlic, shallot, , tablespoon parsley, lemon juice, and salt and pepper to taste. Seed tomatoes and cut into 1/4-inch dice. Cut lemon into 4 wedges. Scrub mussels and remove beards if not debearded already.

In a 4-quart heavy saucepan melt herb butter over moderate heat. Add lemon wedges and remaining garlic and cook, stirring, 30 seconds. Add mussels and cook, stirring, 1 minute. Add wine, cream, and salt and pepper to taste and simmer, covered, until mussels are opened, about 5 minutes. Discard any unopened mussels. Stir in tomato and remaining parsley.

Divide mixture between 2 soup plates and garnish with tomato and parsley. Serve mussels immediately.

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