

SEVENTH STEAMED MUSSELS



Serve this recipe with a baguette or your favorite bread. You'll want to soak up the sauce!



Ingredients:

- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon crushed red pepper flakes
- 6 pounds mussels, scrubbed and debearded
- Salt and freshly ground pepper
- 2 tablespoons coarsely chopped flat-leaf parsley
- 2 garlic cloves, minced
- 2 shallots, minced
- 1 cup Seventh rosé wine
- 3 tablespoons unsalted butter

Instructions:

1. In a large pot, heat the olive oil. Add the garlic, shallots and crushed red pepper flakes and cook over low heat until fragrant, about 4 minutes.
2. Add the Seventh rosé wine and bring to a boil over high heat.
3. Add the mussels, cover and cook, shaking the pot a few times, until the mussels open, about 5 minutes.
4. Using a slotted spoon, transfer the mussels to 8 shallow bowls.
5. Add the butter to the cooking liquid in the pot, swirl to melt and season with salt and pepper.
6. Pour the sauce over the mussels, stopping before you reach the grit at the bottom of the pot.
7. Garnish with the chopped parsley and serve.