CHARDONNAY-STEAMED MUSSELS
with
CALABRIAN CHILI BROTH & CRUSTY BREAD

Trefethen

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INGREDIENTS

2 lb small mussels, rinsed & beard removed

2 cup Trefethen Chardonnay

1 Tbsp garlic, minced

1 Tbsp Calabrian chilis, roughly chopped

1 Tbsp shallot, roughly chopped

1 Tbsp fresh parsley, roughly chopped

2 Tbsp butter

1 Tbsp Trefethen extra virgin olive oil

1 loaf crusty bread
butter for toasting bread

Calabrian chili oil, for finishing

salt and pepper to taste

PROCEDURE

1. Be sure to rinse and clean your mussels but do not soak them. In a saucepan large enough to hold all the mussels, heat pan over medium-high heat and add 1 Tbsp of butter and 1 Tbsp of oil. Heat until butter is melted, then add garlic, chilis, shallots, salt and pepper, and toast until golden.

2. Add the clean mussels and remaining tablespoon of butter, then carefully add white wine as this may flame from the alcohol. Cover with a lid and simmer until liquid is reduced by half and mussels have opened, about 8–10 minutes. Discard any unopened mussels.

3. As mussels cook, warm a sauté pan over low heat. Add enough butter so that when melted, the bottom of the pan is covered. Slice large pieces of bread and toast them in the melted butter until golden and crunchy on the outside but still soft in the center.

4. Once mussels are cooked, and liquid is reduced, sprinkle with chopped parsley and stir well. Taste and adjust seasoning. If there is a lot of liquid remaining, remove mussels, keep warm, and reduce broth by half.

5. Grab your favorite bowls. Place one slice of toasted bread in the bottom of each. Divide the mussels over the top of the bread. Ladle broth over the top and drizzle with chili oil as desired. Enjoy!

TREFETHEN WINE PAIRING

Chardonnay: *Subtle notes of toasted oak frame the palate which features more citrus flavors and hints of apple and pear. The lively acidity brings great balance and the finish is refreshing and smooth.*