

STEAMED MUSSELS IN SAFFRON & WHITE WINE



Makes 2 servings

INGREDIENTS

5 Tablespoons butter
2/3 rounded cup yellow onion, finely diced
3 garlic cloves, finely diced
1 cup dry white wine
1 large pinch saffron
2 Tablespoons fresh parsley, chopped
2 Tablespoons heavy cream
2 Tablespoons chicken broth
1 cup coarsely chopped tomatoes
2 pounds mussels
Salt and freshly ground black pepper
1 baguette, cut diagonally into 1-inch thick slices

DIRECTIONS

Steep saffron in wine for 10 minutes.

Holding mussels under cold running water, scrub with a stiff sponge or vegetable brush. Debeard mussels by gripping tough fibers extending from the shell and pulling to remove. Discard beards.

Heat butter in a large pot over medium low heat. Add onions and garlic and cook until softened, about 4-6 minutes, stirring frequently to prevent onion and garlic from burning.

Turn heat to medium. Add wine with saffron, parsley, heavy cream, chicken broth and chopped tomatoes to pot and stir. Add mussels and stir once again. Cover pot with tight fitting lid and cook until mussels open, approx. 6 to 8 minutes, stirring once halfway.

Discard any mussels that have not opened. Taste the broth and season with salt and pepper.

Ladle mussels and broth into serving bowl(s) and serve with crusty bread.