

Mussels a la Minute in Tomato Stock

by Chef Quinn Ferebee, Chelseas and the Village Tea Room

2 T. olive oil

2 medium shallots, minced

3 cloves garlic, minced

¼ c white wine

½ c gourmet tomato sauce

¼ c seafood/fish/vegetable stock 7-8 fresh, live mussels

¼ c cream

2 T. freshly minced herbs (thyme, parsley, basil)

Kosher S/P to taste

Bread to serve

Heat oil in a medium sauce pan that has a lid. Add garlic and shallots, reduce heat and sauté for 2 minutes. Deglaze with white wine and let reduce for another minute. Stir in tomato sauce and stock and bring to a simmer. Add live mussels, reduce heat to maintain a low boil, and cover for about 4 minutes. Once mussels have opened their shells, they are done cooking. Discard any that did not open. Remove mussels from the sauce and arrange in serving bowl. Crank the heat up on the sauce and stir in the cream, fresh herbs and salt/pepper to taste. Let thicken for jus a minute, take off heat, and pour over the cooked mussels. Garnish with more fresh herbs, lemon wedge and serve with grilled bread (I like mine spread with pesto).