



Mussels in White Wine and Garlic *Paired with Sauvignon Blanc 2017*

Ingredients

- 4 lbs live mussels
- 2 cups Sauvignon Blanc
- 4 large shallots, finely chopped
- 4 garlic cloves, finely chopped
- ½ tsp. salt
- ⅓ cup chopped flat-leaf parsley
- 6 Tbsp. butter, cut into pieces
- 1 lemon zested (optional)

Preparation

- Rinse and scrub mussels under cold water. Using your fingers or paring knife, remove beards (strings that hang from the mussel shells), and discard.
- In a large stockpot set over medium heat, combine wine, shallots, garlic, and salt. Simmer 5 minutes.
- Add mussels, cover, and increase heat to high. Cook until all mussels are open, about 5 minutes.
- Stir in herbs, butter, and lemon zest (optional)
- Remove from heat
- Divide mussels and broth among four bowls. Serve immediately