

RED BICYCLETTE

Mussels Mariniere (marin-yehr)

30 Medium sized mussels
1 T Shallots, minced
2 t Garlic, minced
1/2 c Chardonnay
2 T Butter
2 T Parsley, chopped
Salt and pepper

Directions

Remove the "beards" and rinse the mussels well. Place the mussels in large saucepan with shallots, garlic and white wine. Cover pan and cook over medium-high heat. Let steam until the mussels start to open (about 2 minutes) then remove the cover. Add the butter and parsley. Shake the pan to allow the butter and parsley to mix together with the broth, then continue to cook about 3 minutes. Add salt and pepper to taste. Divide mussels into two bowls. Serve with crusty garlic bread and a green salad.

Serves 2

Delicious, when paired with Red Bicyclette® Chardonnay