

Mussels

3 lbs. mussels

1/3 cup all-purpose flour

2 quarts of water

1 ½ cups white wine (one you would drink)

4 shallots

2 tbsp. olive oil

3 cloves garlic diced

1 tbsp. chopped parsley

¼ tsp. tarragon dried

1tsp. chives chopped

Soak the mussels in 2 quarts of water and the flour and soak for about 20 minutes. Rinse with cold water and debeard them, if necessary, pulling out any wiry fronds coming through the seams of the shell.

In a large sauté pan, combine the white wine, half of the shallot, and add mussels. Cover and bring to a boil to open the mussels, about 3-4 minutes. Give them a stir after 2 minutes to evenly distribute the heat. Make sure you remove them from the pot and don't continue cooking. They will shrink to nothing. You want to boil for 3-4 minutes only. Once they open, take them out and place in bowls.

When the mussels have opened, place them in 4 bowls. For those that did not open, make sure you throw them out as they have died or are bad.

Next, strain the juice from the pan through coffee filters or cheesecloth into a clean pan; add the olive oil, remaining shallot, and garlic and bring to a boil over high heat. Reduce and taste. If it needs a little salt, add some. If too salty, add a little water.

Add the herbs to the sauce and spoon over the mussels. Serve immediately with some thick bread like a baguette.

Enjoy.