Garlic Mussels

Description

Garlic mussels in a white wine broth with freshly grated Parmesan cheese. Makes an ideal starter course, with a crusty sour dough bread to scoop up the broth of course.

Summary

Yield: 12
Prep Time: 30 minutes
Category: Seafood
Cuisine: American

Ingredients

- 1 1/2 lbs fresh mussels
- 1 cup dry white wine
- 1/4 cup olive oil
- 3 cloves garlic, minced or pressed
- 1 tbsp parsley, finely chopped
- 1/3 cup freshly grated parmesan cheese

Instructions

Rinse the mussels under cold water while scrubbing with a vegetable brush. Discard any mussels with broken shells. Set aside.

In a large skillet,combine mussels and white wine. Cover and simmer over medium-high heat about 5 minutes, until shells open. Remove from heat.

In a small bowl, mix olive oil, 3 tablespoons of grated Parmesan cheese and crushed or minced garlic. Set aside.

When cool enough to handle, remove mussels from the shells. Discard any unopened shells. Pull shells apart, discard one of the shell halves. Arrange remaining shells in a baking dish or pan to go under the broiler.

Put a mussel in each shell. Drizzle with olive oil, garlic, Parmesan cheese mixture. Broil 4 inches from the heat just until cheese begins to melt, no more than 5 minutes.

To serve, sprinkle with parsley and remaining Parmesan cheese. Serve with wooden toothpicks. Makes about 3 dozen appetizers.