

Adapted from the [Gutsy Gourmet](#).



Midia Meechoog (Armenian Mussels & Rice)

- 1 T olive oil
- 1 onion, diced
- 1/2 c long grain basmati rice
- 1-1/2 c water
- 1/2 c red wine
- 1-1/2 lbs. cleaned, shucked and cooked mussels
- 1/4 c chopped walnuts
- 1/4 c currant preserves or 1/2 c fresh currants
- Salt and pepper to taste
- 1 lemon, sliced in rounds

Sauté the onions in the olive oil in a large skillet (add a dash of salt to the onions to bring out the flavor). Once the onions are translucent, about 3 to 5 minutes, add the rice, water, wine and salt and pepper to the skillet. Bring the contents to a boil and let simmer covered for 10 minutes. Next add the mussels, walnuts and preserves and simmer for another 15 minutes. Serve immediate and garnish with fresh lemon slices.