

Recipe adapted from *Lobster Rolls & Blueberry Pie* by Rebecca Charles and Deborah DiClementi.



## Mussels in White Wine Cream Sauce

1/3 c white wine  
2 shallots, finely chopped  
1/2 c chicken stock  
40-50 live mussels, cleaned and de-bearded  
3/4 c heavy cream  
1 t Dijon mustard  
Pepper to taste  
Parsley and chives to taste

After the mussels have been cleaned and de-bearded, add the wine and shallots to a stock pot and simmer for 2 to 3 minutes. Next add the chicken stock and bring the liquids to a boil. Add the mussels to the boiling liquid, cover and cook for 3 to 4 minutes.

Give the pot a little shake and remove the lid. If the mussels have opened, they are complete. Remove the mussels from the stock pot with a slotted spoon and set aside. Discard the shells that do not open or are cracked.

Return to the stock pot and add the cream, Dijon, pepper and herbs. Whisk until smooth. Heat the sauce over a medium heat until the sauce thickens and reduces slightly, about 3 to 4 minutes. Pour the sauce over the reserved mussels and serve.