

Mussels In White Wine Broth



INGREDIENTS

Serves 2-3

- 2 pounds mussels, cleaned
- 1 tablespoon butter
- 2 small shallots, thinly sliced
- 2 garlic cloves, finely chopped
- 1 cup (236 ml) low-sodium chicken stock
- 1/2 cup (118 ml) dry white wine
- 2 Tbls heavy cream
- 1/4 cup roughly chopped fresh parsley
- Salt and fresh ground black pepper to taste
- Lemon wedges, for serving
- 1 baguette, warmed for serving

DIRECTIONS

Melt butter in a large pot with a lid over medium heat. When the butter begins to bubble, stir in the shallot and garlic. Cook until softened, about 5 minutes.

Add the chicken stock, white wine, and mussels then give them a good toss. Cover the pot with its lid and cook until all the mussels have opened; 6 to 10 minutes. If any mussels do not open, discard them.

Remove the pot from the heat, then stir in the cream and parsley. Taste the broth, and then adjust to taste with salt, pepper, or more cream.

Serve in big bowls with lemon wedges and plenty of warmed bread to sop up the broth.