

Bistro Jeanty's
Mussels Steamed in Pinot Noir
Paired with Wm. Knuttel 2005 Pinot Noir, Clone 777

(Serves 8)

8 lbs. Mussels – Prince Edward, Mediterranean or other (cleaned & bearded)
2 Tbls. Olive oil
4 Tbls. Butter
2 each Shallots – finely chopped
12 sprigs Fresh Thyme
2 tsp. Cracked black pepper
8 each Bay leaves
3 cups Pinot Noir
2 Tbls. Fresh chopped garlic
1-2 each Garlic cloves
2 Tbls. Chopped parsley
1 each Baguette – cut on the bias and grilled or toasted
Salt to taste
Extra Virgin Olive Oil

Heat olive oil and 2 Tbl. butter in a wide, deep pan over high heat. Add shallots, thyme, pepper and bay leaves. Cook for 2 minutes, stirring. Do not let the mixture brown.

Add Pinot Noir and bring to boil. Add mussels, reduce heat, cover and steam until mussels just open. Turn off heat. With a slotted spoon discard any mussels that have not opened, and then divide the remaining among 8 bowls. To finish, stir chopped garlic, parsley, 2 Tbl. butter and 1-2 Tbl. extra olive oil into pan juices. Season with salt to taste. Pour mixture over mussels. Serve with grilled or toasted bread that has been brushed with olive oil, seasoned, and rubbed with a garlic clove.