

BOUCHON

MOULES AUX PINOT NOIR

Mussels Steamed in Red Verjus

served with

Tria 1999 Pinot Noir

(One Serving)

1# Mussels, bouchots, rinsed well

2 T Butter, unsalted

2T Shallots, cleaned and minced

8 Cloves Garlic Confit

2 tsp Thyme, fresh, chopped

4 oz. Pinot Noir

1T Parsley, fresh, chopped

Salt & Pepper to taste

To Cook Mussels.

In a 2 qt. Sauce pot, combine the butter, shallots, garlic confit and chopped thyme. Season with salt and black pepper. Sweat this mixture on medium heat for 3 minutes (no color) until the shallots are translucent and aromatic. Next, turn heat to high, add your mussels, toss with shallots and add the verjus. Cover immediately. Steam until almost open, approx. 1 minute, and add the parsley. Return lid to finish steaming. Once all mussels are open twist the pepper mill approx. 2 dozen times over mussels, toss gently and transfer to a serving bowl.

Enjoy.....

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