



MOULES POULETTE STEAMED MUSSELS with WHITE WINE-GARLIC SAUCE

SERVES 2

- 1 T olive oil
- 3 ounces slab bacon, cut into ½-inch batons
- 1 shallot, peeled and sliced thin
- 1 stalk celery, sliced thin
- 1 leek, white part only, sliced thin and rinsed
- 3 cloves garlic, peeled and sliced thin
- Salt and freshly ground white pepper
- ¾ cup dry white wine
- ¾ cup crème fraîche, or substitute heavy cream
- 2 lbs. fresh mussels, cleaned*

IN LARGE HEAVY BOTTOMED POT over medium heat, warm the olive oil and add the bacon. Sauté for 4-5 minutes, or until the bacon starts to brown. Add the shallot, celery, leek, and garlic, season with salt and pepper, and continue to cook another 5 minutes stirring occasionally. Then, increase the heat to medium-high and add the white wine. Bring to a boil, and add the crème fraîche and the mussels. Cover immediately with an air-tight lid and let the mussels cook about 3-4 minutes before removing the lid. When ready, the mussels' shells will be open and the flesh just slightly firmed. With a large spoon, split the mussels between two wide, shallow bowls and spoon any remaining sauce over the top. Serve immediately with fresh crusty baguette.

*Discard any mussels that are cracked or open and will not close with a tap on the counter. Place mussels in a container and cover with cold water for 20 minutes, allowing them to filter out any sand. Lift the mussels from water, leaving the sand behind. Remove the beards (the fibrous threads in-between the shell) of the mussels by grasping it with a dry towel and pulling towards the hinge end. Scrub the shells with a brush, rinse in cold water.