

Long Island Steamed Mussels

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Adapted from a recipe provided by the American Seafood Institute

Ingredients

- 2 quarts mussels
(approximately 38 mussels)
- 8 ounces wine, dry white
- 3 tablespoons olive oil
- 1 small onion, sliced thin
- 4 cloves garlic, pressed
- 4 stalks celery, including tops, chopped
- ¼ teaspoon thyme
- ½ teaspoon parsley, chopped fine

Preparation

Rinse mussels and remove the beards. Heat olive oil in a heavy pot. Add onion, pressed garlic and chopped celery to the oil. Sauté until onion becomes translucent. Add mussels and wine and cover pot tightly. Allow mussels to steam over high heat for approximately 5 minutes, shaking pot occasionally. Turn heat off and allow to stand for 2-3 minutes. Remove cover and discard any mussels that have not opened. Sprinkle with parsley and serve with broth for dipping.

Makes 4 servings

Wine Recommendation: Sauvignon Blanc, Dry Riesling, Chardonnay

