



Grilled Mussels with Herbed Butter

Ingredients

4 lbs mussels (scrubbed and cleaned)

2 cups dry white wine

6 tbs butter (unsalted)

1 cup shallots (finely chopped)

2-3 cloves garlic (finely sliced)

1-2 serrano chiles (finely sliced)

1 cup flat leaf parsley (finely minced)

1/4 cup thyme (finely minced)

1/4 cup chives (finely chopped)

kosher salt

black pepper

French baguette, cut into slices and grilled

Directions:

Heat a large cast iron pan on the grill on medium high heat.

Add 3 tbs butter, and sauté garlic, shallots and chilis until soft, about 2-3 minutes.

Season with a pinch of salt and pepper. Add the clean mussels, wine and a small handful of parsley and thyme.

Toss the mussels and close the grill for about 3-5 minutes or until all the mussels have opened.

Remove mussels from pan and divide them up into bowls.

Place the remaining 2 tbs of butter into the liquid, season with salt and pepper if necessary, and reduce for about 1-2 minutes.

Pour sauce over the mussels and add a handful of fresh parsley and thyme.

Serve with grilled French bread.