

## **MOULES MARINIÈRE**

Moules means "mussels" in French, while marinière refers to a sauce made with onions, white wine, and herbs.

2 cups dry white wine  
1 cup finely chopped onion  
1/3 cup chopped fresh flat-leaf parsley  
½ teaspoon salt  
½ teaspoon freshly ground pepper  
4 thyme sprigs  
3 garlic cloves, minced  
2 bay leaves  
5 pounds fresh mussels, checked, scrubbed and debearded (about 100 mussels)  
1 ½ tablespoons all-purpose flour  
1 ½ tablespoons butter, softened  
5 (1-ounce) slices Pugliese bread or French Batard

Combine first 8 ingredients in a large stockpot; stir well. Add mussels; cover and cook over high heat 13 minutes or until mussels open, stirring well after 3 minutes. Discard thyme, bay leaves, and any unopened shells. Remove mussels with a slotted spoon, and divide into 5 individual shallow bowls.

Combine flour and butter in a small bowl; stir well. Add flour mixture to wine mixture, stirring with a wire whisk until blended.

Bring to a boil, and cook 8 minutes or until slightly thickened. Spoon wine mixture over mussels. Serve with French bread.

Yield: 5 servings (serving size: about 20 mussels, 3/4 cup sauce, and 1 slice bread).

### **Note:**

To check mussels before cooking: Tap any open ones sharply on the counter – they should close within a few seconds; if not, toss. Also, discard any that have broken shells.

After cooking, discard any that have not opened by at least 6-7 mm (1/4 inch).