



## MUSSELS MARINIÈRE

*In Europe, especially in France, moules marinière are traditionally served in the pot in which they were cooked. A large baguette (French bread) is supplied to “mop up” any of the remaining broth.*

### INGREDIENTS

- 5 pounds U.S. farm-raised mussels
- 2 cups white wine
- 1 scallions, chopped
- 1 stalk celery, chopped
- 1 clove garlic, chopped
- 1 bay leaf
- 1 sprig fresh thyme



### METHOD

Rinse the mussels in cold water. Pour the wine into a large saucepot. Add the scallions, chopped celery, minced garlic, bay leaf, and thyme. Bring to a boil. Add the cleaned mussels, stir, and cover the pot. Allow 3 minutes after the liquid returns to a boil. Once the mussels start to open, stir the mussels to encourage opening. Transfer the cooked mussels to a serving bowl and pour the broth over them (discard any mussels that have not opened).