

U.S. Farm-Raised Mussels a L'Escargot

Farm-raised mussels tend to have a milder flavor than wild stocks and since they are grown suspended in the water, they tend to have less grit.

40 U.S. farm-raised mussels
½ cup dry white wine
Snail butter
½ cup unsalted butter, softened
2 Tbsp. parsley, chopped
2 cloves garlic, minced
1 Tbsp. lemon juice
Pinch salt
Pinch ground pepper
½ cup breadcrumbs

Rinse the mussels with cold water. Steam the mussels in the white wine in a covered pot for 5-7 minutes or until the shells have opened. Once they start to open, stir the mussels so that all of them open (discard any mussels that do not open). Remove from heat. To make the snail butter: cream the butter, chopped parsley, minced garlic, lemon juice, salt, and white pepper. Mix well so the ingredients are evenly dispersed. Remove the mussels from their shells. Place one mussel in each half shell, discarding the other shell. Dot the mussels with snail butter. Sprinkle breadcrumbs on top. Place under the lowest setting on the broiler until the butter is melted and the breadcrumbs are golden brown.

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