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OMG Mussels

Yield: 4 servings

- 6 ounces bacon, chopped into 1/2-inch dice
- 1/4 cup minced shallots
- 1 teaspoon minced garlic
- 1 cup dry white wine
- 2 tablespoons Creole or other whole grain mustard
- 1/2 cup heavy cream
- 1/4 teaspoon salt
- 1/4 teaspoon fresh cracked black pepper
- 4 pounds mussels, scrubbed and de-bearded
- 1/4 cup cognac
- 1/4 cup chopped fresh parsley leaves, plus additional for garnish
- Crusty bread, for serving

Set a very large sauté pan over medium heat and render the bacon in the pan until crispy, about 6 to 7 minutes. Remove the bacon from the pan and set aside on a paper-lined plate to drain. Add the shallots to the pan and sauté, stirring often, for 1 minute. Add the garlic to the pan and sauté for 30 seconds. Raise the heat to medium-high and deglaze the pan with the white wine. Reduce the wine until nearly evaporated, about 3 to 4 minutes.

Add the mustard, cream, salt and pepper to the pan. Bring the pan to a boil. Add the mussels, cognac and parsley to the pan and stir once, cover with a lid, and cook until the mussels just begin to open, about 4 to 5 minutes. Remove the lid, stir the mussels, and return the bacon to the pan. Serve in a very large, deep bowl, with a thick slice of crusty bread and more parsley for garnish.

