

Steamed mussels

- 3 tsp unsalted butter
- ½ cup shallots, chopped or minced
- 2 cups of white wine (one you drink please!)
- 3 pounds of PEI mussels
- ½ cup chopped Italian parsley
- Black pepper to taste (quanto basta)

Method:

In a stock pot place butter, shallots and sauté for a few minutes until softened medium heat. Raise heat to high add mussels for 1 minute then add wine and cover immediately. Open in 5 minutes or until all mussels are opened. Pour in a large serving bowl. Add parsley and pepper. Sever! Fresh bread on side.