

## Mussels in Saffron and White Wine Broth

### Ingredients

- 2 T butter
- 3 garlic cloves, chopped
- 1 cup dry white wine
- 1 T half and half
- 2 ½ t saffron threads
- 1 cup clam juice (or chicken stock)
- 4 scallions, thinly sliced
- 3 tomatoes, seeded and chopped
- 3 T lemon juice
- 8 lbs mussels, scrubbed and debearded
- 2 ½ t chives, chopped



### Directions

1. Melt butter in a large pot, then add the garlic. Saute until the garlic is fragrant, about one minute.
2. Add the wine, half and half, and saffron. Simmer for 5 minutes.
3. Add the clam juice, scallions, tomato, and lemon juice. Simmer for 5 minutes.
4. Add the mussels, cover, and steam until they are open, about 5-7 minutes. Shake the pot, holding down the lid with a kitchen towel to redistribute mussels.  
Discard any mussels that do not open!
5. Divide mussels into 8 bowls and top with chives.

Clean mussels: Hold the mussels under cold running water. Use a brush with stiff bristles to thoroughly scrub the mussel and remove grit, sand, and mud from shell's exterior.

From Epicurious, Jan 2009/ The Culinary Institute of America, *Gourmet Mussels in Minutes*