



Curtis Stone's Steamed Mussels with Chorizo and White Wine

Serves 4

the dream kitchen for the real world.



Ingredients:

- 1 pound Spanish chorizo, cut into bite-size pieces
- 4 shallots, finely chopped
- 2 garlic cloves, finely chopped
- 4 pounds mussels, scrubbed and debearded
- 1 cup dry white wine
- 3 tablespoons finely chopped fresh cilantro, plus more for garnish
- 6 tablespoons (3/4 stick) butter, cut into pieces
- 1 baguette, torn into large pieces

Method:

- Place a large wide pot over medium heat.
- Add the chorizo and sauté for about 8 minutes, or until golden brown.
- Add the shallots and garlic and sauté for about 2 minutes, or until fragrant.
- Add the mussels and toss quickly to coat.
- Add the wine.
- Cover the pot and cook over medium-high heat for about 3 minutes, or until the mussels begin to open.
- Discard any mussels that do not open.
- Add 3 tablespoons of cilantro and toss to combine.
- Using a slotted spoon, transfer the mussels and sausages to a warmed large serving bowl.
- Cover to keep warm.
- Boil the juices remaining in the pan for 1 minute.
- Then whisk in the butter.
- Pour the sauce over the mussels, sprinkle with the additional cilantro and serve immediately with the baguette pieces.