

## **Mussels Marinara - Italian**

Recipe Submitted by Lynne Foster Comtek Product Development Director

### **Ingredients:**

- 3 Tbsp. extra-virgin olive oil
- 1 large shallot, minced
- 2 garlic cloves, thinly sliced
- 2 cups dry white wine
- 3 cups canned crushed tomatoes with juice
- 1 tsp. coarse salt
- Freshly ground pepper
- Pinch of crushed re-pepper flakes (optional, good if you like a little spice)
- 2 pounds mussels, scrubbed and debearded
- 1/3 cup coarsely chopped fresh flat-leaf parsley

Heat oil in a large heavy stockpot over medium heat. Add minced shallot; cook, stirring occasionally, until soft, about 3 minutes. Add garlic and red-pepper flakes; cook, stirring occasionally, 3 minutes. Add wine and bring to a boil. Add tomatoes; reduce heat, and simmer, stirring occasionally, 15 minutes. Season with salt and pepper. Add mussels. Cover, and continue to cook, shaking pot occasionally.

**Cooks Note:** For an extra spicy change add 4 ounces dried, hot chorizo (Spanish Sausage) cut into 1/4 inch slices.

**Cleaning Mussels:** Discard any mussels with broken shells, or any mussels that do not close once you start cleaning. To clean mussels, soak them in cold water for 15 minutes, and scrub shells with a stiff brush. Using your thumb and forefinger, grasp the dark, weedy growth (the beard) protruding from between the mussel shells, and tug it from the mussel. Rinse well, and refrigerate until needed.