

# Mussels in White Wine and Garlic

Notes

4 lbs..... Mussels, live  
2 cup..... White Wine  
4 lg..... Shallots, finely chopped  
4 cloves ..... Garlic, finely chopped  
1/3 cups..... mixed fresh Herbs (**parsley, chervil n basil**)  
6 tbsp..... Butter, cut into pieces  
Salt n Pepper (**to taste**)

1. In a large stockpot set over medium heat, combine wine, shallots, garlic, and salt. Simmer 5 minutes.
2. Add cleaned mussels with beard removed cover, and increase heat to high. Cook until all mussels are open, about 5 minutes.
3. Stir in herbs and butter. Remove from heat.