

## A Favorite Recipe From Stan's Fish Sandwich Restaurant

### **Mussels Steamed in White Wine**

2 quarts mussels, fresh or frozen  
1 bunch green onions or 1 large leek  
2 T. butter  
1/2 cup dry white wine  
2 springs fresh thyme or 1/2 teaspoon dried thyme  
2 sprigs parsley  
Lemon wedges, for garnish

Scrub mussels if very dirty. If using live mussels, discard any that do not close when tapped. Rinse well.

Slice green onions or leeks. In a large saucepan (large enough to hold mussels), sauté onions or leeks in butter for 2-3 minutes or until softened. Add wine, thyme and parsley. Bring wine mixture to a boil. Add mussels and cover. Bring back to a boil and cook about 5 minutes, or until mussels are opened. Discard any that do not open.

Serve mussels and broth in flat bowls with lemon wedges and good crusty bread. Makes 4 servings, or 6 for appetizers.

### **Steamed Mussels with Saffron and Cream**

Use recipe above. After mussels are steamed, remove mussels from saucepan and set aside. To the broth in the saucepan, add 1 can finely chopped tomatoes, 1 cup heavy cream, and a few threads of saffron. Bring back to boil, and cook on a simmer about 5 minutes, until broth thickens a little. Return mussels to broth, and serve as above.