

Steamed Mussels With Garlic and Parsley

By David Tanis | **YIELD 4 servings** | **TIME 30 minutes**

INGREDIENTS

2 tablespoons extra-virgin olive oil, plus more for toasts
2 garlic cloves, minced, plus 1 or 2 whole garlic cloves for rubbing toasts
Pinch of crushed red pepper
4 pounds mussels, cleaned
1/4 cup white wine or water
1 baguette, split lengthwise, then cut crosswise in half
1 cup roughly chopped parsley

PREPARATION

Step 1

Heat broiler. Put olive oil in a large heavy-bottomed soup pot or Dutch oven over medium heat. Add the minced garlic and red pepper and let sizzle for 30 seconds without browning. Add the mussels, stir to coat and increase heat to high. Add the wine or water, and put on lid. After 2 minutes, give the mussels a stir, then replace lid and continue cooking until all mussels have opened, 6 to 8 minutes.

Step 2

Paint cut sides of the baguette pieces with oil and place cut side up under broiler to toast. Rub toasts with the remaining garlic cloves.

Step 3

Stir the chopped parsley into the mussels, then ladle mussels and broth into bowls. Serve with the garlic toasts.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.