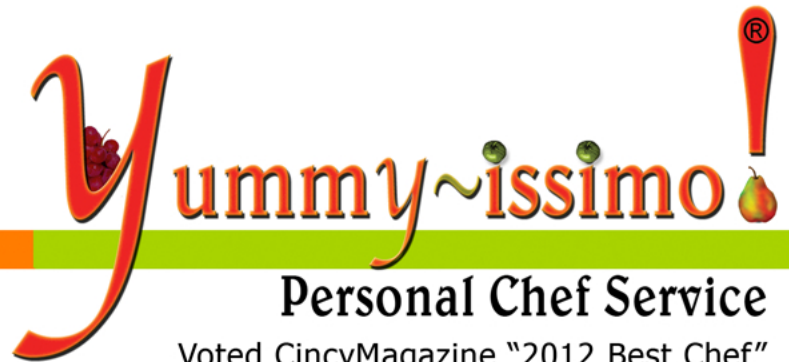


# Fresh Mussels w/Garlic



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

3 pounds fresh mussels, scrubbed,  
debearded

1c + 2T butter

6 garlic cloves, finely minced

1 large shallot, minced

1/2c flat leaf parsley, chopped

2T lemon juice

1t lemon zest

Place mussels and 2T butter in heavy Dutch oven. Cover and cook over medium~high heat, shaking pot occasionally, for about 5 minutes. Using a slotted spoon, remove mussels from pot and discard any that do not open, leaving cooking liquid in bottom of pot. Place mussels in large bowl and cover with foil.

Melt remaining butter in same pot over medium~high heat. Add shallots and garlic and sauté 3~4 minutes. Add 1/2 of the parsley, lemon juice and lemon zest and bring to a boil. Drizzle garlic butter over mussels and garnish with remaining parsley.

Serve with crusty bread to soak up butter.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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