



Mussels with Mushroom and Whitewine

NIBBLEDISH CONTRIBUTOR

Ingredients

- mussels - wild mushrooms - celery - carrots - onions - white wine

Instructions

1. Chop finely equal parts of celery, carrots and onions. I usually use 1 carrot, 1/2 of an onion and 1 or 2 stalk of celery. 2. In a big pot on med-high, add butter and/or olive oil and add mirepoix (celery, onion, carrot) in the pot and sautee for 2-3 minutes. 3. Add wild mushrooms and continue to sautee for 2-3 minutes. 4. Pour in a glass of a white wine of choice and add mussels and close the lid. 5. Wait 5-8 minutes until mussels open and look ready to eat. 6. Fish out mussels and make sure the mussel liquor goes into the pot. Set aside mussels. 7. Take 4-6 meat from the mussels, together with 2-3 tablespoons of mirepoix/wine/mushroom mixture from the pot and pop in blender and smoothen. This will be your sauce. 8. Arrange the mussels on a plate and spoon over the blended sauce, together with the chunky sauce from the bottom of the pot. 9. Garnish with vertically sliced green onions.