



Rich, buttery, and made for tearing into with good bread and good company!

## **Mussels in Garlic Butter**

### **Ingredients:**

- 2 lbs fresh mussels, scrubbed and debearded
- 4 tbsp unsalted butter
- 1 tbsp olive oil
- 4 cloves garlic, minced
- ½ cup dry white wine (or seafood stock)
- ¼ tsp red pepper flakes (optional)
- ½ tsp salt
- ¼ tsp black pepper
- 2 tbsp fresh parsley, chopped
- 1 lemon, cut into wedges

### **Instructions:**

- Prep the mussels - Rinse and scrub mussels under cold water. Discard any that are cracked or won't close when tapped.
- Build the base - In a large pot or deep skillet over medium heat, melt butter with olive oil. Add garlic and red pepper flakes; sauté 30–45 seconds until fragrant (don't brown).
- Steam the mussels - Add mussels and pour in white wine. Cover and cook 5–7 minutes, shaking the pan once or twice, until mussels open.
- Finish - Discard any unopened mussels. Season with salt and pepper, sprinkle with parsley, and squeeze lemon over the top.
- Serve immediately - Spoon extra garlic butter over mussels and serve with crusty bread for dipping.

### **Pro Tips:**

- Swap wine for seafood stock if preferred — still rich and flavorful.
- Add a splash of cream at the end for an extra-luxurious sauce.