

Creamy Mussels

Ingredients

2 T Olive Oil
1/2 c Shallots (thinly sliced,
about 2)
1 1/2 c White Wine
3 lb Mussels (scrubbed and
debearded)
2/3 c Heavy Cream
0 pn Saffron

Instructions

1.Heat oil in a large pot over medium heat. Add shallots; cook, stirring, until translucent, about 3 minutes. Add saffron and wine; bring to a boil. Add mussels; cover and cook, stirring once, until mussels open, about 3 minutes. (Discard unopened shells.)

2.Remove mussels with a slotted spoon. Transfer to a bowl; cover. Strain cooking liquid; discard solids. Return liquid to pot; bring to a boil. Add cream; reduce to a simmer; cook until slightly thickened, about 3 minutes. Divide mussels among 4 bowls. Add sauce; serve.