



# DEEP WATERS

BY MELANIE LOUISE

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# MUSSELS IN WHITE WINE SAUCE

BY KRISTEN STEVENS

PREP TIME: 15 MINUTES  
COOK TIME: 5 MINUTES  
TOTAL TIME: 20 MINUTES  
SERVES 4 PEOPLE

## INGREDIENTS

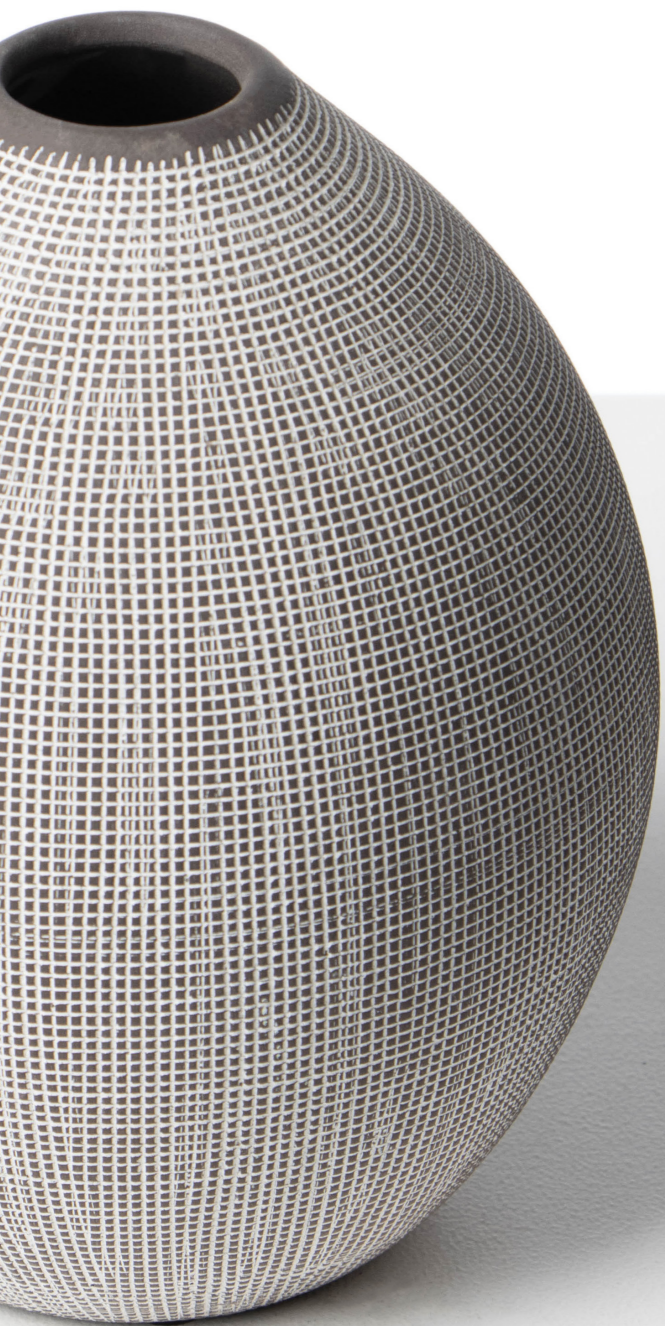
- 2 tablespoons butter
- 1 small shallot, thinly sliced
- 3 garlic cloves, thinly sliced
- 2 bay leaves
- 1/2 teaspoon black pepper
- 1 cup dry white wine
- 2 kg mussels, cleaned
- Optional: 1/4 cup cream
- Juice from 1/2 lemon
- 2 tablespoons finely minced parsley

## INSTRUCTIONS

1. Melt the butter in a large pot over medium-high heat. Add the shallot and garlic and cook for 3 minutes. Add the bay leaves, pepper, and wine to the pot and bring the wine to a boil.
2. Add the mussels and cover the pot. After three minutes, take the lid off and gently stir the mussels. Push any unopened shells to the bottom of the pot so they are closer to the heat. After 5 minutes remove the mussels from the heat.
3. Pour the cream and lemon juice into the sauce and gently mix. Sprinkle the parsley over the top and serve right away.







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