

COOKING WITH BEER

Ale-Steamed Mussels with Garlic and Mustard

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Andrew Scrivani for The New York Times

Rinse under cold running water

2 pounds mussels in shells.

Remove beards, then scrub shells well with a vegetable brush. Set aside.

In a soup pot with a tight-fitting cover, heat 1 tablespoon olive oil.

Add

½ tsp freshly ground dried thyme

3 garlic cloves, minced

2 large shallots, chopped

Pinch of Kosher salt

Freshly ground black pepper to taste.

Sauté until shallots and garlic are softened, about 3 minutes.

Pour in

¾ cup lightly hopped good ale.

Bring to a simmer.

Add mussels and cover pot. Steam, stirring once or twice, until mussels open, 5 to 10 minutes.

Use a slotted spoon to transfer mussels to bowls. Discard unopened shells.

Add to pan juices and bring to a boil

1 to 3 tablespoons butter, to taste

1 tablespoon chopped fresh parsley

1 teaspoon Dijon or coarse mustard.

Whisk until butter melts, then taste and correct seasonings. Add more butter if liquid tastes bitter. Pour over mussels. Serve with **crusty bread** for sopping up the juices. **YUM!**

YIELD: 2 servings **TIME:** 15 minutes