



Hearty Mussels & Artichokes

This dish will please any shellfish fan in your family. A staple at my home on Christmas Day as a starter for 12. Easy to put together will plenty flavor that packs a punch. Don't forget the crusty bread to get every last drop of the broth.

Ingredients | Serves 6

- 3 lbs mussels, cleaned, beards removed
- 1 (28 oz.) can whole tomatoes, with juice
- 3 shallots, peeled and chopped
- 2 tsp olive oil
- 1 cup dry white wine (good)
- Salt and pepper to taste
- 1 jar of artichoke hearts chopped with liquid
- 4 garlic cloves finely chopped
- 1/3 cup chopped parsley

In a tajine or French/dutch oven heat 2 tablespoons of olive over medium heat. Add shallots and garlic and sauté for 4 minutes until softened. Add white wine, chopped tomatoes, jar of artichoke hearts chopped, salt, and ¼ tsp pepper. Combine ingredients then increase heat, bring to a boil.

Add mussels and parsley, replace cover and cook for 4 min, until mussels open. Toss away any mussels that don't open. Serve with French crusty bread to absorb all that flavor. Enjoy!

Serve in individual dishes or right from the tajine or French oven.