



# STELLAR WINE CELLAR

Benefiting Orlando Science Center

## Steamed Mussels

Makes enough for two to three people to share

### Ingredients:

- 3 T. olive oil
- 2 cloves garlic, shaved thin
- 1 shallot, sliced thin
- ½ cup fennel, shaved thin
- ⅛ t. crushed red pepper flake
- 2 lb. mussels, cleaned
- 2 t. kosher salt
- 2 oranges, zest & juice
- 1 cup dry white wine (*A crisp, acidic Sauvignon Blanc was used in the Swine & Sons demo*)
- fresh thyme
- fresh tarragon
- ½ lb. butter
- rustic country bread or baguette, toasted or grilled

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### Method:

1. Slice bread into thick slices. Season with a little olive oil and some salt. Toast or grill and then set aside.
2. Heat oil in a heavy sauté pan over medium heat. Add garlic, shallot, fennel, and crushed red pepper flake and sauté until aromatic, about one minute.
3. Add mussels, then salt to the pan. Stir to distribute salt. Turn the heat up to medium-high.
4. Add orange juice and zest, wine, herbs, and butter and cook on high until mussels pop open, butter melts, and a creamy-looking sauce is achieved. Be careful not to overcook mussels, as mussels that are overcooked will have an unpleasant rubbery texture! Properly cooked mussels should be plump and juicy.
5. Serve mussels and buttery broth in a deep bowl with grilled or toasted bread on the side. Use the bread to soak up the sauce. Enjoy with a glass of crisp white wine.



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