

Chorizo & Mussels with Tomatoes
Chef William Merelle

1 lb chorizo, removed from casing and chopped into ¼ inch slices
2 tbsp unsalted butter
1 cup finely chopped yellow onion
2 tbsp freshly minced garlic
½ tsp salt
½ tsp freshly ground black pepper
1 bay leaf
2 cups fresh tomatoes, peeled, seeded and chopped
2 cups white wine
2 tbsp finely chopped parsley leaves
4 lbs fresh mussels, well scrubbed and de-bearded

Directions:

In a large sauce pan, add butter, chorizo, onions, salt, pepper, and cook, stirring, for 2 minutes until golden over medium heat.

Add the garlic and mussels, stir and cook for 3 minutes.

Add the white wine, bay leaf, tomatoes, and bring to a boil with wine (may flame) and cook until the shells have opened, about 3 minutes.

Add parsley and serve.

Bon Appetit