



FEBRUARY 2023

## MUSSELS IN WHITE WINE GARLIC SAUCE

RECIPE BY CHEF LENA GLADSTONE | PAIRING PRINCE VINEYARD CHENIN BLANC | SERVES 2

### INGREDIENTS

- 3 Tbsp Unsalted Butter
- 1 Tbsp Olive Oil
- 1 Leek, Finely Chopped
- 6 Garlic Cloves, Minced
- 1 Tbsp Kosher Salt
- 1 Cup LangeTwins Merrill Chenin Blanc
- 1/4 Lemon, Juiced
- 1 lb. Mussels, Scrubbed and Debearded
- 8 Ounces Baby Tomatoes, Halved
- 1 Tbsp Parsley, Finely Chopped
- 1/2 Lemon, Wedged for Serving
- 1/2 Baguette, Sliced and Toasted

### INSTRUCTIONS

In a large pan with a lid, heat the butter and olive oil over medium-low heat. Add the chopped leeks and cook until fragrant and soft but not colored, 5-7 minutes.

Add the garlic and salt, stir and cook for an additional minute. Then add the wine and lemon juice to the pan. Bring to a simmer. Turn the heat to low while you clean the mussels.

Rinse the mussels well under cold water. Pick them over, pulling off any beards and discarding any mussels that are broken or gaping open. If a mussel is slightly open, discard them. Use them right away after cleaning and debearding.

Add the mussels and tomatoes, gently toss to combine. Increase the heat to medium-high heat, and cover the pan. After 2 minutes, remove the lid and gently toss the mussels well with a large spoon. Cover the pot again and cook until the mussels have opened wide, another 3 to 4 minutes. Remove from heat, add the chopped parsley.

Serve the crusty baguette, lemon wedges and a glass of LangeTwins Merrill Chenin Blanc alongside.