

Tomato Garlic Mussels

Ingredients

- 1 kg mussels
- 2 tablespoons butter
- 4 cloves of garlic, minced
- 1 hot pepper, sliced
- 2 large, ripe tomatoes, coarsely chopped
- 60 - 120 ml dry white wine
- Pinch of sea salt
- Small handful of basil, sliced
- Large bunch of parsley, chopped

Method

1. Clean the mussels.
2. In a large pot melt the butter and add the garlic. Sauté until the garlic starts to become golden and add the pepper. Cook until the pepper is soft.
3. Add the tomatoes and cook until they have expressed their juices.
4. Add the white wine and simmer rapidly until the sauce is reduced by 1/2.
5. Add the salt and stir. Add the mussels, cover the pot and check periodically until most all the mussels have opened, 3-5 minutes.
6. Toss with the basil and parsley.