



MAX KRAMER

MUSSELS ARE A FRENCH BISTRO CLASSIC. TO MAKE SURE THE BRINY BIVALVES ARE ALIVE AND FRESH, **BUY MUSSELS WITH TIGHTLY CLOSED SHELLS OR THOSE THAT SNAP THEIR SHELLS SHUT WHEN TAPPED.**

FRENCH

COD WITH POACHED MUSSELS

MAX KRAMER, SEASON 2

MAKES 4 SERVINGS.

24 mussels in shells

POACHING LIQUID

4 cups water

1 sweet onion, diced

1 tablespoon black pepper

1 tablespoon chopped fresh thyme

2 garlic cloves, minced

VEGETABLES

1 pound fingerling potatoes

1/2 pound fresh cremini mushrooms,
roughly chopped

3 tablespoons olive oil

1/2 teaspoon salt

1/2 teaspoon black pepper

COD

4 (6-ounce) fresh cod fillets

All-purpose flour, for dusting

Salt

2 tablespoons unsalted butter

1/4 cup heavy cream

1. Scrub the mussels and pull off beards. Set aside.
2. For poaching liquid, in a large deep skillet or Dutch oven combine the water, onion, the 1 tablespoon pepper, thyme, and garlic. Bring to a boil; reduce heat. Simmer, covered, for 15 minutes.
3. While the poaching liquid is simmering, prepare the vegetables. Preheat the broiler. In a covered large saucepan cook the potatoes in enough boiling salted water to cover for 12 to 15 minutes or just until tender; drain. In a shallow baking pan combine the potatoes, mushrooms, oil, the 1/2 teaspoon salt, and the 1/2 teaspoon pepper; toss to coat. Broil 4 to 5 inches from the heat until potatoes and mushrooms are browned, stirring once. Remove from the broiler and keep warm.
4. For cod, rinse the fillets and pat dry with paper towels. Lightly coat both sides of cod with flour and season with salt. In a very large skillet heat the butter over medium heat until melted. Add cod and cook for 2 to 4 minutes on each side or just until fish is opaque and starts to flake easily. Remove from the heat and keep warm.
5. Add the mussels to the poaching liquid. Bring to a boil; reduce heat. Simmer, covered, for 5 minutes or until mussels open, discarding any unopened shells. Remove mussels from pan. Strain the poaching liquid through a sieve lined with cheesecloth. Transfer 3/4 cup of the liquid to a small bowl and stir in heavy cream; discard the remaining poaching liquid (or reserve for another use).
6. To serve, place cream sauce in bowl. Place cod in center of sauce. Surround cod with mussels, potatoes, and mushrooms.