

Stella Artois Beer Steamed Black Mussels with Apple Wood Smoked Bacon

Serves 6 family style

4 pounds	black mussels, beard removed, scrubbed
1 loaf	sourdough bread
1/4 cup	extra virgin olive oil
2 tablespoons	unsalted butter
1/2 cup	diced apple wood smoked bacon
1 cup	diced eggplant
1/4 cup	chopped shallots
2	portobello mushrooms, stemmed, gills removed, diced
1 cup	diced leeks, white part only, washed
12 ounces	Stella Artois beer
1/2 teaspoon	fennel seeds
1	lemon, zested
1/4 teaspoon	freshly ground black pepper
3/4 cup	heavy cream
1/4 cup	chopped flat leaf parsley
to taste	sea salt and freshly ground black pepper

Soak mussels in cold water for 30 minutes to purge sand. Preheat broiler to medium high.

Cut bread into 1-inch thick slices. Drizzle with olive oil. Sprinkle with sea salt and pepper. Toast under broiler on both sides until golden. Transfer to bread basket. Keep warm.

Transfer mussels to colander.

Melt butter in large stockpot over medium heat. Add bacon, eggplant, shallots, mushrooms and leeks. Cook 5 minutes without browning, stirring often. Add mussels, beer, fennel seed, lemon zest and black pepper. Raise heat to high. Cover. Cook 5 minutes or until liquid starts to boil. Uncover.

Using slotted spoon, rotate mussels from bottom to top to ensure even cooking. Add cream. Cover. Cook additional 5 minutes or until shells open.

Transfer to large serving bowl. Sprinkle mussels with parsley. Serve with toasted sourdough bread.

Bon Appetit....

Executive Chef Bernard Guillas
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