

Prince Edward Island Steamed Mussels in Pomegranate and Sherry Broth

Presented by Chef Luca Paris

Host of "A Culinary Journey with Luca Paris"

Co Owner of Luca's Mediterranean Café and The Market at Luca's

15-20 pcs	Prince Edward Island mussels washed and debearded
1 Tbsp.	Garlic- peeled and chopped
1 Tbsp.	Shallots, chopped
½ cup	tomato concassé (peeled, seeded & chopped tomatoes)
2 Tbsp.	Olive oil
2 Tbsp.	Pomegranate seeds
4 oz. butter,	seasoned with 1 teaspoon fresh cilantro
1/4 cup	Sherry Wine
	Salt & Pepper to taste

Heat the oil in a sauté pan, then add garlic, shallots and tomatoes, add the mussels to the pan and toss for approximately 30 seconds; add Sherry Wine and cilantro butter, cover and heat until mussels open, just a few minutes. Finish with pomegranate seeds Serve immediately in a large bowl with crusty bread.