



July 1, 2011

Marinara-Style Mussels

By **MARK BITTMAN**

Time: 25 to 30 minutes

1/4 cup olive oil

1 tablespoon minced garlic

1 teaspoon sweet paprika

2 tablespoons all-purpose flour

Salt and black pepper

1/4 cup chopped fresh parsley

3 pounds medium mussels, well scrubbed.

1. Put the oil in a large, deep skillet over medium heat. When it's hot, add the garlic and cook for 1 minute. Add the paprika and cook for just a few seconds, then add the flour and some salt and pepper and stir until smooth. Slowly pour in 2 cups water, stirring constantly to form a smooth sauce. Adjust the heat so the mixture bubbles gently; cook until the sauce is thick, about 8 minutes. Stir in 2 tablespoons of the parsley.

2. Add the mussels and cover the skillet. Cook until all (or nearly all) the mussels are open, about 5 minutes. (Discard any mussels that do not open.) Garnish with the remaining 2 tablespoons parsley and serve immediately.

Yield: 6 servings.

