



SAVOR THE BRONX



Chef Juan Paredes

MOULES MARINIÈRES

Mussels with shallots, white wine and a little dash of cream

Ingredients

- 1 lb. mussels (Prince Edward Island)
- 2 shallots minced
- 2 tbsp olive oil
- 1 clove garlic minced
- 8 oz. white wine
- 2 tsp heavy cream
- ½ fresh lemon juice
- 1 tsp parsley
- Salt, pepper to taste

Instructions

- Rinse mussels under cold running water
- Over low heat, heat olive oil in a large pan
- Add shallots and garlic and sauté until translucent
- Add mussels and cover simmering approximately 3 minutes
- When mussels open, stir in wine and cream
- Toss over high heat
- Drizzle with lemon juice
- Add salt and pepper to taste
- Serve in a large bowl
- Sprinkle Parsley to garnish

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