



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 96

## Mussels in Tomato-Basil-Garlic Wine Sauce

Cook's Note: Elegant and quick cooking, mussels make a wonderful dish for warm May evenings. Enjoy with crusty bread, and for a traditional Belgian flair, serve with French fries and Belgian beer.

Bon Appétit  
-George



(photo by Marc-Henri)

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## Mussels in Tomato-Basil-Garlic Wine Sauce

### PREPARATION

- 1 - Heat olive oil in a deep skillet over medium-high heat. Add onion and garlic, and sauté 3 to 5 minutes or until tender. Add wine and tomatoes, and bring to a boil. Add mussels, cover and cook 3 to 5 minutes or until mussels open.
- 2 - Remove mussels with a slotted spoon, and place in serving bowls. Add basil, lemon rind, and pepper to liquid in pan. Next add butter and swirl in pan until melted. Spoon sauce over mussels and serve immediately.

### INGREDIENTS

- 3 tablespoons olive oil
- 1 small onion, chopped
- 6 garlic cloves, minced
- 1 cup dry white wine
- 2 large tomatoes, coarsely chopped
- 3 pounds fresh mussels, scrubbed
- 1/4 cup chopped fresh basil
- 2 teaspoons grated lemon rind
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons butter

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