

## Saffron-Scented Mussels

### Ingredients

4 Tbsp unsalted butter	2 Tbsp Dijon mustard
2 shallots, thinly sliced	1 c Sauvignon Blanc
1 garlic clove, minced	2 pinches saffron
½ Tbsp fresh thyme leaves	2 lb mussels, rinsed
¼ tsp fine sea salt	3 Tbsp chopped flat-leaf parsley
⅛ tsp white pepper	

### Directions

Melt butter over medium heat in a large deep sauté pan. Add shallots through pepper, cook over medium-low for 2 minutes. Add mustard and wine and bring to a boil. Reduce heat and simmer 2 minutes, add saffron, cover pot, remove from heat and let steep 5 minutes. Liquid can be left at room temperature for several hours now. When ready to cook, bring back to a simmer over high heat, add mussels, cover, lower heat to med-high and cook 3-4 minutes, until all mussels have opened. Finish with parsley and serve in bowls with broth and bread for dipping. Serves 2 as a meal, or 4-6 as a starter.

*cooking with care*

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