

Mussels and Spanish Chorizo

Serves 6 as an entrée

One year many moons ago, Larry and I stumbled upon the Penn Cove Mussel Festival on Whidbey Island. We spotted a docked mussel harvester and went to investigate. What we experienced was the beginning of our love affair with mussels. They had a huge wok over a gas burner and were cooking mussels that had just been plucked from the water. Here is my interpretation of those mussels, with the addition of chorizo. Don't forget the bread to mop up all the juices!

1/3 cup olive oil
1/4 cup unsalted butter, half a stick
4 ounces Spanish chorizo, medium dice, about 1 cup
3 shallots, thinly sliced, about 1 cup
4 large cloves of garlic, thinly sliced
1 cup Boomtown Chardonnay
1 tablespoon Sherry vinegar
5 pounds of mussels, washed and debearded
1/2 cup chopped Italian parsley
1/4 cup chopped basil
Sourdough Savor Bread, recipe follows



In a very large fry pan with a lid or a Dutch oven, heat the butter and olive oil over medium heat. Add the chorizo, shallots and garlic and cook stirring often for about 3 minutes or until the shallots have softened.

Increase the heat to medium high and add the wine and vinegar. Cook for about 2 minutes. You aren't trying to reduce the wine, just heating through.

Add the mussels and stir to incorporate. Cover the pan and cook for about 6 minutes or until the mussels have opened. Discard any that refuse to open.

Serve immediately

Savor Bread

This isn't much of a recipe but it's easy and delicious!

1 loaf of sourdough bread or bread of choice

Unsalted butter

Savor

Cut the loaf of bread in half lengthwise and place on a sheet pan cut side up. Slather with butter, shake on the Savor and broil!