



**RECIPE OF THE WEEK: 19/07/2021**  
**Midia me aspro xiro krasi**  
**(Mussels with dry wine wine)**

**Serves 4**

**Ingredients**

1 kg mussels in shells  
175ml dry white wine  
1 shallot, finely chopped  
2 bay leaves  
2 cloves garlic, minced  
a small bunch fresh parsley, finely chopped  
3 sprigs of fresh thyme, finely chopped  
sea salt and freshly ground pepper



**To garnish**

A small handful of fresh flat-leaf parsley, finely chopped

**Method**

1. Scrub the shells of the mussels under cold running water. Pull out the protruding beards using a small sharp knife. Tap any opened mussels as this makes them close the shells immediately if they are alive. Discard any which do not open when you tap them as they are maybe dead and not edible. Rinse the mussels again in fresh cold water to remove any residue of any shells and beards and drain in a colander.
2. Place the mussels into a large heavy- based pan, then add the dry white wine, chopped shallot, bay leaves, garlic, fresh parsley and fresh thyme.
3. Cover the pan tightly with a lid and bring to a boil and reduce the heat to low. Cook until the shells are open and the mussels are just cooked, 3-4 minutes, shaking the pan from time to time to cook them evenly. Add the salt and pepper to taste.
4. Transfer the mussels with a slotted spoon into warmed bowls.  
Discard any whose shells are remained shut. Pour over the pan juices, sprinkle parsley on top and serve hot with plenty of crusty bread.

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