

STEAMED MUSSELS WITH GARLIC TOASTS  
2016 ESTATE CHARDONNAY



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VINEYARDS  
*Exceptional single-vineyard wines since 1962*

## INGREDIENTS

2 tablespoons extra-virgin olive oil,  
plus more for toasts  
2 garlic cloves, minced, plus 1 or 2  
whole garlic cloves for rubbing  
toasts  
Pinch of crushed red pepper  
4 pounds mussels, cleaned  
1/4 cup chardonnay  
1/2 stick unsalted butter, cut into  
small cubes  
1 lemon cut in half, seeds removed  
1 French baguette, split lengthwise,  
then cut crosswise in half  
1 cup parsley, roughly chopped

**SERVES: 4**

## INSTRUCTIONS

Heat broiler. Pour olive oil into a large heavy-bottomed pot or Dutch oven over medium heat. Add the minced garlic and red pepper and cook for 30 seconds without browning.

Add the mussels, stir to coat, and increase heat to high. Add the wine and cover. After 2 minutes, give the mussels a stir, then replace lid and continue cooking until all mussels have opened, approximately 3 minutes more.

With a slotted spoon, scoop mussels into serving bowls and keep warm.

Place pot back on high heat and bring broth to a simmer.

Add butter to broth, and whisk until emulsified.

Remove the pot from the heat and add a squeeze of lemon to taste. Add chopped parsley.

Brush cut sides of the baguette with olive oil and place cut side up under broiler to toast. Rub toasts with the remaining garlic cloves.

Pour warm broth over mussels and serve.

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