

## MUSSELS WITH TOMATOES, WINE, AND ANISE



**Source:** Bon Appétit, December 2005

**Serving Size:** 4

**Prep Time:** 30 min

**Cooking Time:** 30 min

- 4 tablespoons olive oil, divided (2, 2tbs)
- 1 1/2 cups chopped onion
- 2 pounds mussels, scrubbed, debearded
- 4 tablespoons chopped fresh Italian parsley, divided (2, 2 tbs)
- 3 garlic cloves, chopped
- 6 tablespoons anise-flavored liqueur (such as Pernod, pastis, or ouzo)
- 1/2 cup canned tomato sauce
- 1/4 cup dry white wine
- crusty bread

Mussels should be scrubbed with a stiff brush or coarse sponge and rinsed with cold water to remove any debris. Beards can be removed or left attached.

Mussels in the shell should be refrigerated between 32o and 45 o F. Store live mussels covered loosely with a clean, damp towel. **Do not store mussels in airtight containers, plastic bags or in water.**

Handle and store raw and cooked mussels separately to avoid cross contamination. Work area and utensils should be thoroughly cleaned. Follow a "use by" date if provided. **Use as soon as possible after purchase.**

Mussels are generally cooked prior to consumption. When boiling or steaming mussels, use small pots to ensure even cooking. **After shells open, boiling should continue for 3 to 5 minutes. Total Steam time 4 to 9 minutes.**

- Heat 2 tablespoons oil in heavy large pot over medium-high heat.
- Add onion and sauté until tender, **about 4 minutes.**
- Add mussels, 2 tablespoons parsley, and garlic, then liqueur; stir to blend. **Boil 1 minute.**
- Add tomato sauce and wine. Cover and cook until mussels open, about **6 minutes (discard any mussels that do not open).**
- Season sauce to taste with salt and pepper.
- Divide mussels and sauce among 4 shallow bowls.
- Drizzle mussels with remaining 2 tablespoons oil and sprinkle with remaining 2 tablespoons parsley.
- Serve with crusty bread to dip into the tomato-anise sauce.