

Mussels in the Style of Northern France

Total: 20 minutes, 12 Servings

4 bags frozen mussels
3 stalks celery, divided lengthwise and cut into 2 1/2" lengths
2 red bell peppers sliced
4 large garlic cloves, peeled, smashed and minced.
1 cup white wine

Add all ingredients except mussels to a large pot with lid, bring to a light boil and simmer for about 5 minutes.

Add mussels and cook 3 to 5 minutes (if fresh mussels, until the mussels open).

Apportion and service, using the celery and red bell pepper for garnish.
