

## Mussels in White Wine

### Ingredients:

30 fresh mussels  
½ stick butter  
1 lg. onion, finely chopped  
3 garlic cloves, crushed  
2 cups dry white wine  
1 cup water  
2 tbsp lemon juice  
1 pinch lemon peel  
1 Bouquet Garni  
1 tbsp flour  
½ cup heavy cream  
3 tbsp chopped parsley  
Salt/Pepper

Warm, crusty bread to serve

### Preparation:

- 1** Melt half the butter in a large saucepan. Add the onion and garlic and sauté until soft but not brown.
- 2** Add the wine, water, lemon juice and grated lemon peel, the Bouquet Garni and salt/pepper. Bring to a boil and simmer for 5 minutes.
- 3** Add the clean mussels to the pan, cover tightly and simmer for 5 minutes, shaking the pan frequently, until all the mussels have opened.
- 4** Remove the mussels from the sauce pan and discard the Bouquet Garni and the empty half shell from each mussel. Blend the remaining butter with the flour and whisk into the soup, a little at a time. Simmer the soup a couple of minutes until slightly thickened.
- 5** Add the cream and half the parsley to the soup and reheat gently. Adjust the seasoning.

### Presentation:

Arrange the mussels in the soup bowl. Ladle the soup over the mussels and sprinkle with the remaining parsley.

Serve with crusty warm bread.