

Chef from the Hood Recipes



Chefs:

Jonathan & Chloe Beard

Restaurant:

Lucy's Restaurant & Bar on the Square, Downtown Sebastopol, CA

Recipe:

Lucy's Mussels in White Wine with Pesto!

Ingredients:

To start: prep all herbs, chop tomatoes, rinse mussels.

Once everything is assembled, the finished pot comes together fast.

Start by heating:

1 tablespoon olive oil,

then add 1 tablespoon chopped shallots, sweat & add

1/2 teaspoon chopped garlic, stir and add

1/4 cup dry white wine,

1/4 cup chopped tomatoes and 1

tablespoon pesto

(your own homemade or ready-made from the Fiesta/Pacific deli). Add a pinch of salt & pepper and 1 pound of fresh mussels

Cover the pot and simmer for 5 minutes or until the mussels open.

See serving suggestions above!

Flex your shellfish savvy with Chef Jonathan's perfect mussels. A very popular starter at Lucy's, these mussels, combined with wine and fragrant herbs, finish cooking in small covered pots in Lucy's wood-fired oven. At home, make the mussels on your stovetop in a heavy pot with a tight fitting lid. Mussels are farmed on both coasts in North America for most of the year. The largest farms are on Prince Edward Island off the eastern coast of Canada - their excellent mussels are harvested, debearded and marketed as P.E.I. Mussels. As mussels cook, they open, releasing their own juices to the pot. Serve in a wide bowl with a big spoon and some of the wonderful French style bread baked in Lucy's hearth. Dipping bread in the fragrant broth is essential to the whole experience! This recipe makes a generous main course for one, or serves two as a starter. Increase quantities as needed, adding a few minutes to the cooking time. Mussels are done when most are open.