

MOROCCAN MUSSELS

WITH TOMATOES AND AIOLI



This light, sophisticated meal is surprisingly straightforward to prepare and quick enough that it can be a weeknight dinner. It is also easy to double or triple if you've got a crowd. Fresh mussels pair perfectly with our new Whole Grain Baguette, which is crusty enough to soak up the delicious broth. The natural sweetness of the stone-ground whole wheat complements the bold flavors of ginger, garlic and harissa. Although it was once hard to find harissa in the Seattle area, the North African chili paste is now widely available at specialty shops and many supermarkets but you can also make your own. With a little prep beforehand, you can step into the kitchen for 10 minutes and emerge with steaming bowls of flavorful mussels. Serve with a dry Riesling and an extra bowl for the empty shells.

- Leslie Mackie

INGREDIENTS:

Serves 2

MUSSELS

1 pound live mussels
 4 tablespoons unsalted butter, divided
 1 medium shallot, diced (2 tablespoons)
 1-1/2 teaspoons harissa
 2 teaspoons fresh ginger, finely diced
 2 large cloves garlic, finely diced
 2 tomatoes, medium dice
 1 cup dry white wine
 1/2 cup cilantro, coarsely chopped
 Salt and pepper to taste

AIOLI

1 egg yolk
 3/4 teaspoon garlic, finely chopped
 2 tablespoons fresh lemon juice
 1/2 teaspoon Dijon mustard
 1/2 cup canola oil
 Salt and pepper to taste

ASSEMBLY

1 Macrina Whole Grain Baguette
 2 tablespoons aioli

DIRECTIONS:

MUSSELS

Rinse and remove beards from mussels and set aside in the refrigerator.

In a large sauté pan over medium heat, melt 2 tablespoons butter and add the shallots, harissa and ginger. Cook for 2-3 minutes until the shallots are translucent. Add the garlic and tomatoes and cook for another 2 minutes to blend the flavors. Add the mussels and white wine. Cover sauté pan and simmer for 3-4 minutes until mussels open. When all mussels are open, stir in the remaining 2 tablespoons of butter. Add the cilantro and season to taste with salt and freshly cracked pepper.

AIOLI

Whisk the egg yolk, garlic, lemon juice and Dijon in a medium bowl until thoroughly combined. Add the canola oil in a slow stream while whisking constantly to emulsify the mixture. Season to taste with salt and pepper. Cover with plastic wrap and refrigerate until needed.

ASSEMBLY

Divide mussels between 2 shallow bowls and top with cooking broth. Drizzle aioli over the mussels. Serve with slices of Whole Grain Baguette. Enjoy!