

MONDAY: Mussels

I'll never forget the first time my kids gobbled these up – my heart swelled with pride. I grew up eating mussels 2-3 times a month and this "mussel soup" was my favorite way to enjoy them. Only one update, I'll pair them with a crisp Viognier. It's good to be a grown up.

Serves: 4 Prep: 15 Cooking: 20

Ingredients

¼ cup olive oil
1/3 cup minced shallots
2 carrots, in ¼ inch dice
2 celery ribs, in ¼ inch dice
1 small celery root, thickly peeled, in ¼ inch dice
3 cloves garlic, minced
1 clove garlic, sliced in half lengthwise
Salt and freshly ground black pepper
1 cup dry white wine
3 tablespoons minced Italian parsley
2 pounds small mussels, debearded and scrubbed clean, tightly closed
1 large baguette, not a super skinny one, ½" slices on the diagonal

Cooking Instructions

- 1 Preheat oven to 375°.
- 2 Place slices of baguette on a rimmed baking sheet.
- 3 Heat olive oil in a large pot over moderate heat.
- 4 Add shallots, carrots, celery, celery root, and garlic.
- 5 Season with salt and pepper.
- 6 Saute vegetables until soft, 10 to 12 minutes.
- 7 Place bread in the oven for 5 minutes to toast. Rub each with cut garlic when they come out of the oven.
- 8 Add wine, 2 tablespoons parsley and mussels.
- 9 Increase heat and bring to a simmer. Cover and cook, shaking the pot a few times, until the mussels open-about 5 minutes.
- 10 Discard any mussels that do not open.
- 11 Divide mussels among warm bowls. Spoon the vegetables and juices over them. Garnish with the remaining parsley and toasts.