

Classic Moules Frites

Make sure to have a loaf of fresh, French Bread to absorb the delicious sauce! Moules-frites is a traditional comfort food item consisting of mussels paired with Belgian fries on the side. The dish is commonly found in Belgium, the Netherlands, and northern France. The condiment of choice accompanying the dish is mayonnaise, providing an additional note of richness.

Ingredients:

1/4 cup extra-virgin olive oil
1/2 cup finely sliced shallots
5 tablespoons thinly sliced garlic
1 cup white wine
Kosher salt and freshly cracked black pepper
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2 pounds mussels, cleaned and beards removed
1/2 cup creme fraiche
1/3 cup minced fresh flat-leaf parsley
2 tablespoons unsalted butter
2 tablespoons minced chives
2 tablespoons whole-grain mustard
French fries, for serving

Directions:

In a large Dutch oven or straight-sided 12-inch saute pan, heat the olive oil over medium heat. Add the shallots and garlic and cook until softened, about 2 minutes. Add the white wine and bring to a boil. Season with salt and pepper. Add the mussels, cover and steam until open, about 3 minutes. Using a slotted spoon, transfer the mussels to a large serving bowl. Add the creme fraiche, parsley, butter, chives and mustard to the remaining cooking liquid and bring just to a boil while stirring to combine. Pour the sauce over the mussels. Serve with French fries.

