

Northern *New*
England
**Home, Garden,
Flower Show**

Chef Jim Davis
STONEHURST MANOR, North Conway, NH
“Bang’s Island” Mussels
with Tomatoes, Basil and White Wine
2# Bang’s Island Mussels

(or Prince Edward Island Mussels)

1 cup Grape Tomatoes

2oz. Fresh Basil

TT Chopped Garlic

½ c. White Wine

TT Salt and Pepper

2 tbl. Whole Butter

Olive Oil

Heat sauté pan and add oil. Add Garlic and allow to become aromatic, without burning. Add Mussels and toss in oil, the heat should instantly make some of the mussels’ pop open. When most of the mussels have opened, add tomatoes and season with salt and pepper. Deglaze pan with wine and allow the rest of the mussels to open. Add Basil, and butter, stirring slightly to allow the butter to whisk into the broth. Serve immediately.

Note: discard any unopened mussels, do not eat them. Serve with some grilled foccacia or sour dough bread.