

## Portuguese Sausage Mussels with White wine and Tomatoes

1 lbs mussels, cleaned  
¼ cup Olive oil  
½ cup Spanish onions diced  
¼ tsp crushed red pepper  
1 tbsp fresh garlic minced  
½ cup Chorizo Sausage, diced  
1 cup Diced Plum Tomatoes  
½ cup white wine, not a cheap one either  
1/2 cup chicken stock  
¼ cup chopped Parsley  
Butter- as much as you would like  
Salt and pepper to taste

In a large sauce pan add olive oil, sausage, onions, red pepper and garlic. Saute till onions are translucent. Add remaining ingredients and stir. Cover and let cook on high heat for 5 minutes or until mussels are cooked.

The Wolfboro Inn