



Grilled Mussels with Garlic White Wine Sauce

Recipe By JOE LASHER, SR.

SERVES: 4-6

INGREDIENTS:

- 2 lbs. mussels, *rinsed*
- ¼ cup extra virgin olive oil
- 2 tbsps. garlic, *minced*
- ½ tsp. red crushed pepper flakes
- ½ cup dry white wine
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- ¼ cup fresh parsley, *chopped*
- ¼ cup fresh mint, *chopped*
- 1 lemon, *zested*
- 1 lemon, *cut in wedges for garnish*
- 1 baguette or artisan bread, *to serve with dish*

DIRECTIONS:

- 1. Prepare charcoal grill for high heat, direct cooking.
- 2. Place a large cast iron skillet directly over coals and heat olive oil.
- 3. Add garlic and red pepper flakes and stir until garlic starts to brown (1-2 minutes).
- 4. Add mussels, white wine, salt, and pepper. Stir to combine, loosely cover with foil, and cover with grill lid.
- 5. Cook until all mussels have opened (approximately 5-7 minutes). Remove any mussels that have not opened.
- 6. Stir mussels in the juices, then sprinkle with parsley, mint and lemon zest and serve garnished with lemon wedges and baguette or artisan bread.

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