

# How about Mussels Mariniere for a holiday appetizer?

**By Jerry Marlowe**  
Special to The T-R

Wow, and seasonal greetings to all of you wonderful and kind readers.

With the big day arriving tomorrow I need to come up with something not too difficult to share with the mob arriving very soon. Or maybe they are there already so let's put them to work.

I do hate to muscle in on your appetizer selection ... but how about Mussels Mariniere? Forgive my attempt at rhyming, but let's consider rounding up two or three pounds of

fresh mussels. I find them available at our local markets and very reasonably priced.

So gather up the following:

- 2 to 3 pounds mussels**
- 2 shallots or green onions, coarsely chopped.**
- Some fresh parsley or cilantro**
- Salt and pepper**
- Pinch of cayenne pepper**
- 1 cup of white wine**
- 2 to 3 tbs butter**
- a bay leaf**
- 1 tsp or so of thyme**

And now, here we go. Scrub the mussels to remove any exterior visible sand or dirt. Now place them in a pan with the above ingredients.

Cover and bring to a boil. Simmer about five to maybe 10 minutes — or just until the mussels have opened. Don't over cook them.

Now serve them and the broth in warmed soup plates with a nice crusty French bread ... or whatever crusty bread you have. That's to sop up the delectable broth.

A lovely Sauvignon Blanc or Chardonnay will go nice. Please have a marvelous and delicious day. It's important to remember why we celebrate Christmas Day. Love to you all and have a jolly holly day together. Thanks to all of you for



**MARLOWE**

your kind comments when I run into you.

JERRY AND WILLI MARLOWE