



Mussels Ravigote Sauce & Mussels On Half Shell

Ingredients:

48-52 mussels, scrubbed and remove beards
1/4 cup white wine, very dry
1 hard-boiled egg, extra large
1/4 cup extra virgin olive oil
3 tbs white-wine vinegar
1 medium white onion, chopped finely
2 tsp drained, bottled, capers, rinsed and chopped
1 tsp Dijon mustard
1 tsp finely chopped fresh, parsley
1 tsp finely chopped fresh chervil
1 tsp finely chopped fresh chives
1/4 tsp sea salt
1/8 tsp black pepper

Directions:

Cook the mussels in the wine, covered in a 6-quart pot over medium high heat, just until mussels open wide. Check frequently, after 4 minutes, transfer open mussels to a baking dish using a spoon.

Toss out any mussels that remain unopened after 5-7 minutes. When cooled a bit, detach meat and toss 1 half shell from each. Set aside the meat and left over shells.

Peel and halve an egg, then push through a medium sieve into bowl using the back of a spoon. Whisk in the oil, vinegar, onion, capers, mustard, parsley, chervil, chives, salt, and the pepper until sauce well blended.

Add the mussels, stirring well to coat them all, and then chill the coated mussels in the sauce, and cover, for 1-3 hours.

Arrange the half shells on a large plate and spoon each of the mussels with equal amounts of sauce neatly into the shells. Serve warm.