

Brusca's Magic Mussels & Kick-Ass Clams in Wine Sauce



- Use 1 to 1.5 lbs fresh mussels (or clams) per person.
- Clean the shellfish well under cold-water faucet. This is important, as they often have dirt and sand on them. If the byssus is still attached to the mussels, it can be cut off with kitchen scissors. If any of the mussels/clams are open (before cooking), discard them, because they are dead or dying.
- Place shellfish in a large pot and fill the pot with white wine to about 1/2 the depth of the shells. Wine is good; lots of wine is even better. I always cook with wine; and often I even add it to the dishes I'm cooking. Add one large sweet white onion, sliced.
- If you want to be decadent, add a cube of melted butter. If you want to outright sinful, add a half-cup of cream. Why wait to go to heaven?
- Add at least 4 tablespoons of chopped fresh garlic. (Do NOT use dry powdered garlic.)
- Add whatever kinds of herbs you like. I use a little premixed "Italian Seasoning" and "Sunny Paris." Black pepper is good too, especially Penzy's "Shallot Pepper" mix.

- Add some minced parsley and chives and, if you like cilantro, chop some up and throw that in too.
- Cook over medium-high heat, shaking or stirring occasionally to keep everything well mixed. While doing this, consume the remaining white wine left in the bottle. Then shake your booty.
- The mussels should all pop open in about 10 mins.
- Spoon them out into large soup bowls with plenty of that killer broth. You might want to pour a tablespoon of olive oil over them in your bowl – olive oil improves almost everything. And you might also want to squeeze some lemon or lime on them in the bowl.

Serve with ciabata bread, for soaking up all that herbed garlic wine sauce. Open another bottle of white wine (a good one this time, for drinking).

Yum.

Here are some recommended white wines to pair with your shellfish dish.

Sauvignon Blancs

Beaucanon Estate (Napa) ~\$18
Brancott Estate (Marlborough, New Zealand) ~\$12
Cloudy Bay (Marlborough, New Zealand) ~\$20
Dog Point (Marlborough, New Zealand) ~\$25
Greywacke (Marlborough, New Zealand) ~\$19
Long Boat (Marlborough, New Zealand) ~\$20
Loveblock (Marlborough, New Zealand) ~\$25
Montes (Colchagua Valley, Chile) ~\$15
Oyster Bay (Marlborough, New Zealand) ~\$11
Simi (Sonoma, California) ~\$13
Spottswood (Napa/Sonoma) ~\$30
Starborough (Marlborough, New Zealand) ~\$10
Vavasour Simi (Marlborough, New Zealand) ~\$20

Chardonnays

Cambria, Katherine's Vineyard (California) ~\$15
Chateau Montelena (Napa, California) ~\$45
Cloudy Bay (Marlborough, New Zealand) ~\$30
Isabel Mondovi, Carneros Chardonnay ~\$28
Kistler "Les Noisetiers" (Sonoma, California) ~\$50
Martin Ray (Napa, California) ~\$18
Pahlmeyer (Napa, California) – the king of Chardonnays! ~\$70
Patrick Javillier, Bourgogne "Cuvee des Forgets" ~\$25
Ropiteau, Les Plants Nobles Chardonnay (a white Burgundy) ~\$15
Talbot, Diamond T Vineyards (Santa Lucia Highlands, CA) ~\$50

Some Other Great Whites to Pair with Shellfish

Amancay Winery, Torrontés, Reserva (La Rioja, Argentina) ~\$20
Bertani, Due Uve (Italy). ~\$20
Boekenogen, Carmel Valley Estate (California) ["Bell Ranch Viognier"] ~\$35
Roero Arneis (Giovanni Almondo), Bricco della Ciliegie (Monta, Italy) ~\$40
King Estate, Pinot Gris (Willamette, OR) ~\$17
Sauvignon Winery, Domaine Pierre a Feu (Touraine, Loire Valley, France) ~\$15