

SPOTLIGHT RECIPE

MUSSELS IN SAFFRON-CILANTRO CREAM

- Combine the cream and the saffron in a medium saucepan; bring to a boil. Lower the heat and simmer for 10 minutes or until the cream thickens. Remove from the heat and set aside.
- Combine the mussels, wine and garlic in a large pot over medium-low heat. Cover and cook for 5 minutes or until the mussels begin to open. Remove from the heat; carefully transfer the mussels to a large bowl. Discard unopened mussels.
- Add the saffron cream to the pot and stir in the tomatoes. Over high heat, bring the sauce to a boil. Reduce the heat to medium and simmer for 5 minutes.
- Stir in 1/2 cup cilantro; season the sauce with salt and pepper.
- When the sauce thickens, pour it over the mussels. Sprinkle with the remaining chopped cilantro and serve.

Ingredients

Servings: 8

- 3 cups heavy cream
- 2 teaspoons saffron threads, crushed, or 1 teaspoon turmeric
- 4 pounds mussels, scrubbed and de-bearded
- 1 1/2 cups dry white wine
- 4 cups garlic cloves, minced
- 2 cups canned tomatoes, crushed
- 1 cup fresh cilantro, chopped
- Kosher salt, to taste
- Ground black pepper, to taste