

SPOTLIGHT RECIPE



STEAMED MUSSELS WITH FENNEL AND TARRAGON

- Heat the oil in a medium pot on medium-high. Add the fennel and shallots and cook, stirring often, until fragrant and starting to soften, about 2 minutes. Add the garlic, season with salt and cook, stirring constantly, until fragrant, about 1 minute.
- Add the mussels and stir once or twice gently to coat with the oil. Pour in the beer and stir once to coat. Cover the pot and steam the mussels, stirring halfway through, until they open, about 3 minutes. (Discard any unopened mussels.) Add the butter to the pot and mix until the butter melts into the pan sauce and the mussels are coated.
- Transfer the mussels and the sauce to a serving bowl and top with the tarragon. Serve with the bread alongside for dipping.

Ingredients

Servings: 2

- 1 tablespoon olive oil
- 1 small fennel bulb, finely chopped
- 2 medium shallots, finely chopped
- 2 garlic cloves, finely chopped
- Kosher salt
- 2 pounds mussels, scrubbed, debearded
- 1 cup Italian beer
- 3 tablespoons unsalted butter, room temperature
- 2 tablespoons tarragon, chopped
- Toasted slices of country-style bread (for serving)

