



## Creamy “Island Gold” Blue Mussel Pasta

### INGREDIENTS

1	lbs	Dry Pasta (Linguini or Fettuccini is Recommended)
2	lbs	Mussels
8	oz	Cream (35% M.F.)
3	oz	White wine
2	tbsp	Minced shallots
1	tbsp	Minced garlic
2	tbsp	Chopped herbs (such as dill, chives, tarragon, and parsley)
2	tbsp	Butter
1	tbsp	Minced garlic
1	tbsp	Olive Oil

### PREPARATION *(Yields 4 portions)*

Cook the pasta in a large pot of boiling salted water until tender but a little firm (al dente). Cool the pasta and toss with 1 tbsp of the olive oil.

Melt 1 tbsp butter in a sauce pan and sauté shallots and garlic. Add mussels and white wine and bring to a simmer. Cover and steam for 5 - 7 minutes (depending on size).

When the mussels are open, remove them and keep them hot. Reduce the liquid by half and add the cream. Reduce the cream until it starts to thicken. Add herbs and whisk in the remaining butter. Season with salt and fresh cracked pepper.

Re-heat the pasta in boiling water and place it into the sauce. Continue to reduce the sauce until you reach the desired consistency.

Place the pasta and sauce in pasta bowls and garnish with the cooked mussels.