

Mussels “Marinières”

For 6

9 lbs of mussels

2 garlic cloves

1 large onion

2 shallots

1 bunch of parsley

$\frac{3}{4}$ cup of crème fraiche

1 cup of white wine

Olive oil



Debeard the mussels and rub off the excess seaweed, rinse in cold water.

In a large pot, warm the olive oil and sauté the minced shallots and onion, then add in the chopped parsley.

Add the mussels and let simmer for about 20 minutes, stirring from time to time.

Pour on the white wine and continue simmer for 5 minutes.

At the last moment, add the crème fraiche, stir in and serve right away.