YAMHILL VALLEY
VINEYARDS

White Wine Steamed Mussels

With 2024 Pinot Blanc

Ingredients

2 lbs. fresh mussels

4 Tbsp butter

2-3 garlic cloves, finely chopped

1 to 2 large shallots, minced

1 cup white wine – *we prefer Yamhill Valley Vineyards Pinot Blanc*

Sprig of fresh thyme

1 cup whipping cream

Salt & pepper to taste

¼ cup fresh parsley, chopped

Loaf of French or sourdough bread to sop up the sauce

Instructions

Clean, debeard, and inspect the mussels. Only use mussels that are tightly closed and discard any that are open or do not close when tapped.

Melt the butter in a stock pot or sauté pan, add the garlic and shallots and cook until soft, about 2-3 minutes.

Add the mussels, wine, and thyme, close the lid, and simmer until all the mussels open up. Discard any mussels that remain closed.

Remove the mussels from the pan and place them in bowls. Add the cream to the remaining liquid in the pan, whisk to blend and heat through. Add salt and pepper to taste.

Pour the sauce over the mussels and add parsley as a garnish. Fill your glasses with the rest of the Pinot Blanc and enjoy!