

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Croatian Mussels (Dagnje na Buzara)

BY CHEF MARTY SLAVIN

(Serves 4) Ingredients

4 lbs. mussels, (1 lb. per person)
¾ cup olive oil
¼ cup chopped parsley
8 cloves minced garlic
1¼ cups wine white
Dash salt
Dash black pepper
½-¾ cup bread crumbs

Directions

Scrub and debeard the mussels. In a pre-heated skillet add mussels, olive oil, chopped parsley, and 8 cloves of chopped garlic. Let this simmer undisturbed until mussels just begin to open. Stir, lower heat and add the wine, salt and pepper to taste.

Let all the shells open, stirring occasionally. If by the end of cooking, any shells that do not open should be discarded. Turn the heat back to high to finish the cooking quickly without toughening the mussel meat. Add the bread crumbs into the broth.

Serve with fresh crusty bread.



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