

Cozze in Bianco

written by The Recipe Exchange | June 2, 2015

Ingredients

4 cups mussels
2 Tbls. extra virgin olive oil
2 Tbls. chopped yellow onion
2 Tbls. chopped garlic
2 Tbls. Pernod OR other anise/licorice flavored liqueur
1 Tbls. chopped fresh basil
1/2 lemon – juice of
3/4 cup Lemon Butter Sauce (see recipe, below)

Directions

Soak mussels in cold water for 8 minutes; scrub with a stiff brush; remove beard with a sharp knife; rinse mussels again in cold water.

Heat oil in a skillet; add mussels; cover and cook until shells begin to open, about 2 minutes.

Add onion and garlic; toss to mix; cook, covered, for 1 minute

Add Pernod, basil, lemon juice, and lemon butter sauce; cook for 45 seconds.

Discard any mussels that did not open. Serve in a deep bowl.

Lemon Butter Sauce:

1/4 cup real butter
2 Tbls. minced yellow onion
2 Tbls. minced garlic
1/3 cup fresh lemon juice
2 Tbls. dry white wine
Kosher salt and white pepper – to taste
2 Tbls. cold butter

Melt butter over low heat; remove from heat and let sit until the milk solids settle to the bottom; skim the clear butter from the top; discard sediment.

Sauté onion and garlic in 2 Tbls. of the clarified butter until transparent.

Stir in lemon juice and white wine and season salt and pepper.

Simmer 2-3 minutes to reduce liquid.

Remove from heat and swirl in cold butter until sauce is smooth and butter is melted.