



Spicy Garlic Butter Mussels

Ingredients:

2 lbs fresh mussels, cleaned and debearded
3 tablespoons unsalted butter
2 tablespoons olive oil
4 garlic cloves, minced
1 small red chili, finely chopped (or 1 teaspoon red pepper flakes)
1/2 cup dry white wine
1/2 cup chicken or seafood broth
1/2 teaspoon smoked paprika
1/4 teaspoon cayenne pepper (optional, for extra spice)
1/4 cup fresh parsley, chopped
Salt and pepper, to taste
Lemon wedges, for serving
Crusty bread, for dipping

Instructions:

1. Prepare the Mussels:

Rinse the mussels under cold water. Discard any that are cracked or remain open after a light tap.

2. Cook the Aromatics:

In a large skillet or pot, heat the butter and olive oil over medium heat.

Add the minced garlic and chopped chili (or red pepper flakes). Sauté for 1-2 minutes until fragrant, being careful not to burn the garlic.

3. Build the Sauce:

Stir in the white wine and broth, scraping up any browned bits from the bottom of the pan.

Add the smoked paprika, cayenne pepper (if using), salt, and pepper. Bring the mixture to a simmer.

4. Cook the Mussels:

Add the cleaned mussels to the skillet. Cover with a lid and let them steam for 5-7 minutes, shaking the pot occasionally, until all the mussels have opened. Discard any that remain closed.

5. Finish with Fresh Herbs:

Sprinkle the mussels with chopped parsley and stir gently to coat them in the spicy garlic butter sauce.

6. Serve:

Serve the mussels in a large bowl with lemon wedges on the side for squeezing over the top. Pair with crusty bread or garlic bread to soak up the delicious sauce.