

Brusca's Magic Mussels/Kick-Ass Clams in Wine Sauce



- Use 1 to 1.5 lbs fresh mussels (or clams) per person, or simply tally the number of shellfish each person is expected to consume.
- Clean the shellfish well under cold-water faucet. This is important, as they often have dirt and sand on them. If the byssus is still attached to the mussels, it can be cut off with kitchen scissors. If any of the mussels/clams are open (before cooking), discard them, because they are dead or dying.
- Place shellfish in a large pot and fill the pot with white wine to about 1/2 the depth of the shells. Wine is good; lots of wine is even better. I always cook with wine; and often I even add it to the dishes I'm preparing.
- Add one sweet white onion, sliced. Add a cube of melted butter. If you want to outright sinful, add a half-cup of cream. Why wait to go to heaven?
- 4 tablespoons of chopped fresh garlic. (Do NOT use dry powdered garlic.)
- Add whatever kinds of herbs you like. I use a little premixed "Italian Seasoning" and "Sunny Paris." Some black pepper is good too, especially Penzy's "Shallot Pepper" mix.

- Add some minced parsley and chives and, if you like cilantro, chop some up and throw that in too.
- Cook over medium-high heat, shaking or stirring occasionally to keep everything well mixed. While doing this, consume the remaining white wine left in the bottle. Then shake your booty.
- The mussels should pop open in about 5 minutes; clams in about 10 minutes. If you're cooking both together in the same pot, put the clams in first (the thicker shells results in a longer cook time). Once all the shells have opened, turn off the heat and let them sit for a few more minutes.
- Spoon the shellfish into large soup bowls with plenty of that killer broth. You might want to pour a tablespoon of olive oil over them in your bowl – olive oil improves almost everything. And you might also want to squeeze some lemon or lime on them in the bowl.

Serve with ciabata bread, for soaking up all that herbed garlic wine sauce. Open another bottle of white wine (a good one this time, for drinking).

Yum.

Here are some excellent, recommended white wines to pair with your shellfish dish.

Sauvignon Blancs

Abbesse de Loire, Val de Loire, France. \$18
Beaucanon Estate (Napa Valley, California) \$18
Chalk Hill, Estate Bottled (California). \$18
Ch. Coucheroy Blanc (Pessac, Bordeaux, France). \$18
Collezione Privata, Friuli Colli Orientali, Sauvignon Blanc (Italy). \$20
Cloudy Bay (Marlborough, New Zealand) \$20
Dog Point (Marlborough, New Zealand) \$25
Elqui River (Elqui Valley, Chile). \$18
Falernia Reserva (Elque Valley, Chile). \$12
Famille Bougrier (Loir Valley, France). \$10
Franciscan (California). \$20
Greywacke (Marlborough, New Zealand) \$19
Joel Gott (California). \$11
Les Parcelles, Marc Dupas (France). \$10
Long Boat (Marlborough, New Zealand) \$20
Loveblock (Marlborough, New Zealand) \$25
Martin Ray, Chalk Hill (California). \$15
Montes (Colchagua Valley, Chile) \$15
Oyster Bay (Marlborough, New Zealand) \$11
Simi (Sonoma, California) \$13

Chardonnays

Cambria, Katherine's Vineyard (California) \$15
Chalk Hill (Sonoma, California). \$20
Chateau Montelena (Napa, California) \$45
Cloudy Bay (Marlborough, New Zealand) \$30
Clos Pegase, Mitsuko's Vineyard (Carneros, Napa, California) . \$23
El Enemigo (Mendoza, Argentina). \$25-\$30
Famille Bougrier Chardonnay (Loire Valley, France). \$20
Isabel Mondovi, Carneros (California) \$28
Kendall-Jackson Estates Collection (Santa Maria Valley, California). \$22
Kistler "Les Noisetiers" (Sonoma, California) \$50
Le Champ des Etoiles (Bordeaux, France) \$20
Martin Ray (Sonoma Coast, California). 93-94.5 pts. \$25
Pahlmeyer (Napa, California). \$70
Patrick Javillier, Bourgogne "Cuvee des Forgets" (France). \$25
Paul Hobbs, CrossBarn (Sonoma, California). \$25-\$30
Rodney Strong, Chalk Hill (California). \$18
Ropiteau, Les Plants Nobles Chardonnay (a white Burgundy) \$15
Talbot, Diamond T Vineyards (Santa Lucia Highlands, Callifornia) \$50
The Calling, Dutton Vineyards. \$22

Other Great Whites to Pair with Shellfish

Abbesse de Loire (Val de Loire, France). \$12-\$18

Amancay Winery, Torrontés, Reserva (La Rioja, Argentina) \$20

Bertani, Due Uve (Italy). \$20

Boekenoogen, Carmel Valley Estate ["Bell Ranch Viognier"] (California) \$35

Clos des Lunes, Lune d'Argent (France). \$20

Famille Bougrier, Chenin Blanc Vouvray, sec (France). \$15

Famille Guibert, Grande Réserve de Gassac (Languedoc, France). \$15-\$20

Guyendac, Bergerac Sec (east of Bordeaux, France). \$13-\$15

King Estate, Pinot Gris (Willamette, Oregon) \$17

Pacific Rim, Dry Riesling (Washington State) \$14

Ricella Alta, Gavi (Italy). \$25

Schroeder Estate, Blanco (Patagonia, Argentina). \$18

Scaia (Chardonnay-Garganega blend). Italy. \$20