

## Mussels with White Wine Sauce

<http://userealbutter.com/2008/12/31/mussels-white-wine-sauce-recipe/>

2 lbs. black mussels, scrubbed and de-bearded  
1/2 onion, diced  
4 cloves garlic, minced  
1 stick butter (I used a half, but I really believe 1 whole stick will send you to happy land)  
1 bottle Pinot Grigio  
salt to taste  
parsley, minced (optional)  
lemon wedges (optional)  
baguette, sliced and toasted (optional)

In a large pot, bring water and 1 cup of wine to a boil (enough volume to cook all of the mussels). Toss out any mussels that have opened. Meanwhile, melt butter in a saucepan over high heat. Add onions and garlic to the melted butter and sauté until translucent. When the water has come to a boil, carefully pour in the mussels. Once the mussels open, remove them from the water to a large serving bowl (if you pour the whole pot into a colander, be sure to reserve 1 cup of the broth). When onions are cooked, pour 1 cup of the mussels' boil water in with the onions. Pour in 1-2 cups of wine. Let simmer. Add salt to taste. Stir in the parsley and remove from heat. Pour the sauce over the mussels. Serve immediately with toasted baguette and lemon wedges.