

Mussels Steamed with Dry Vermouth, Almonds and Herbs
Adapted from Frédéric Eliot
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co-author of 'Slow Fires' (Clarkson Potter)

Ingredients

1 stick (8 tablespoons) unsalted butter, at room temperature
6 cloves garlic, minced
6 tablespoons roughly chopped, toasted almonds
1 ½ tablespoons thinly sliced basil
1 ½ tablespoons minced parsley
1 teaspoon minced chives
½ teaspoon cayenne
Kosher salt and freshly ground black pepper
2 tablespoons grapeseed oil
4 pounds fresh mussels, cleaned
½ cup dry vermouth
Crusty bread, for serving

Directions

1. In a small bowl, stir together butter, garlic, almonds, basil, parsley, chives and cayenne. Season with salt and pepper and cover with foil. Freeze until butter hardens, at least 10 minutes.
2. Set a large sauté pan over medium-high heat. Swirl in half the oil. Once hot, add half the mussels to cover base of pan in a single layer. Add vermouth and stir to coat mussels. Stir in half the cold compound butter and cover pot. Once butter melts, after about 1 minute, stir mussels and cover again. Once shells begin to open, after 3-5 minutes, remove lid and cook, stirring to coat mussels in pan drippings, about 30 seconds more. Transfer mussels to a serving bowl along with drippings, and repeat with remaining mussels, vermouth and butter. Serve hot mussels with crusty bread.