

MUSSELS AL DIABLO

F EASY

Last Modified: 05/26/2014

PREP: 45 Min
COOK: 30 Min
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Mussels (Beards Removed)	Washed
1/3	Cup	Fresh Italian Parsley Leaves	Chopped

DIABLO SAUCE

1	6 ~ 8 Oz	Tube Chorizo Sausage (Stripped)	Raw
3	Tbsp	Extra Virgin Olive Oil (EVOO)	
1	Large	Shallot	Minced
5	Cloves	Garlic	Minced
Use For A Normal Spicy Diablo Version			
1/4	Tsp	Crushed Red Pepper Flakes	
Use For A Less Spicy "Non-Diablo" Version			
2+/-	Tbsp	Sweet & Sour Dipping Sauce (Southwestern Grocers)	
2	Cups	Dry White Wine (Chablis)	
3	Cups	Canned Crushed Tomatoes & Juice (Hunts)	
1	Tsp	Sea Salt	
1	Tsp	Fresh Ground Black Pepper	

SIDES

1	Baguette	Crusty French Bread For Sopping Up The Sauce
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PREPARATION

FACTOID	This is a traditional Spanish Recipe with a Garlicky Tomato Sauce and Spicy Sausage. The above recipe is sized as a First Course (Appetizer) for 4 people. Double everything to use it for a Main Course. (See Expansion Tip Hint below). I have enjoyed this dish as often as it's available at Joe's Crab Shack.
FACTOID	Even though Mussels are sold by the pound, servings are usually by count: APPETIZER: 7 to 8 Mussels per person. MAIN COURSE: 15 to 20 Mussels per person. Add 1 1/2 extra raw servings to replace any Mussels that didn't open after cooking and to provide some additional Meat for the Sauce.
TOOLS	1) Large Non-Stick Skillet & Lid 2) Large Stock Pot & Lid 3) Large Colander With Feet 4) Stick Blender
CAUTION	Fresh Mussels are a saltwater creature. The very second you rinse them in fresh water, they are D E A D! Cook them immediately!
PREP	DISH 1) Chop the Parsley Leaves and set them aside.

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HINTS	EXPANSION TIP: If you intend growing this recipe to above 2 pounds, it becomes almost impossible to get ALL of the Mussels cooked correctly the same on the stovetop. Some end up as rubber (overcooked), while others may end up dangerously undercooked. Any quantities over 3 pounds of Mussels should be baked at 500 degrees in a preheated oven instead of using the stovetop. Follow the Recipe Ingredients (double / triple / etc.). Use a maximum of 4 pounds of Mussels per large roasting pan (spread evenly over the Sauce). Cook the Sauce for 4 servings in individual batches in EACH roasting pan on the stovetop that you will be using. Seal each pan tightly with heavy-duty aluminum foil. Bake for 15 to 18 minutes (4 pounds - more time needed for 8+ pounds. Remove the roasting pan from the oven, uncover and check to see if ALL Mussels have opened. If not, cover again and bake another couple of minutes.
PREP	DIABLO SAUCE 1) Thinly slice the Garlic Cloves and set them aside. 2) Mince the Shallot and add it on top of the Garlic.
1	If the Mussels are frozen, open the package(s) and thaw them in a sink full of cold water. Fresh Live Mussels (BEST) are usually only readily available on the Coasts, BUT, at certain times of the year, they can be found anywhere. With needle nosed pliers, remove the "Beard" by pulling it out of the shell and discarding it (if not already done). Scrub each Mussel with a stiff brush and smell each one - if it smells bad, IT IS - Discard it and move on. Also discard ANY that are already open and spring back open again after squeezing. Set the "good" ones aside in a large bowl.
2	In a large non-stick skillet over medium high heat, add in the Olive Oil and heat it until shimmering. Cut off the end of the non-edible tube the Chorizo comes in and squeeze the Sausage out into the hot Oil. Saute while stirring to brown, breaking it up into fine pieces. Remove the browned Sausage and set it aside on paper towels to drain (Leaving most of that flavorful red grease still in the pan).
3	In order; add in the Shallot, Garlic and Red Pepper Flakes or Dipping Sauce and saute while stirring for approximately 3 minutes. Add in the Tomatoes, Wine, Salt and Black Pepper and bring it to a boil. Reduce the heat to a simmer and cook uncovered until the Sauce is reduced by 1/3, about 30 minutes.
4	In a large stock pot over medium heat (one that a big Colander with feet will fit inside of), add in the Sauce, bring to a boil and reduce the heat to a simmer. Place the uncooked Mussels in the Colander (heaped up is OK). Lower the Colander into the Stock Pot and cover. Steam the Mussels for three minutes. Open the lid and inspect the Mussels to see if they have opened - If some have not, stir them around a little, cover again and steam for an additional minute or so. Finally discarding any that have NOT opened. If it is necessary to do the Mussels in batches, place the already cooked ones in a large heavy bowl and cover with a towel to keep hot while cooking the next batch.
5	At this point, the amount of Sauce should have increased because of Mussel Juice. Take 5 or 6 of the cooked Mussels, remove the Meat and place it in the Sauce. Using a Stick Blender, Puree the Sauce. Add in the Chopped Parsley and the cooked Chorizo, bring it to a boil - Remove the Sauce from the heat, whisk in 3 pats of Unsalted Butter. Move the Mussels to a serving platter and pour the hot Sauce over the top.
SERVE	Serve while hot with thick slices of crusty French Bread to sop up extra Sauce.
HINTS	The "Proper" Way To Enjoy Mussels..... Pick one that is about 1/2 open. Using your fork, scrape the Meat out and enjoy. Using the empty Shell as a pair of tweezers, Pick the Meat out of each remaining Mussel , dip it into the Sauce and plop it into your Mouth.