MUSSELS AL DIABLO

F EASY

Last Modified: 05/26/2014

PREP: 45 Min COOK: 30 Min STOVETOP

MAKES 4 SERVINGS SEAFOOD MEASURE INGREDIENT PROCESS QUA Pounds Mussels (Beards Removed) Washed 2 1/3Fresh Italian Parsley Leaves Cup Chopped **DIABLO SAUCE** 6 ~ 8 Oz Tube Chorizo Sausage (Stripped) Raw 1 3 Extra Virgin Olive Oil (EVOO) Tbsp Shallot Minced 1 Large 5 Cloves Garlic Minced Use For A Normal Spicy Diablo Version **Crushed Red Pepper Flakes** Tsp 1/4Use For A Less Spicy "Non-Diablo" Version Sweet & Sour Dipping Sauce (Southwestern Grocers) 2+/-Tbsp Dry White Wine (Chablis) 2 Cups Canned Crushed Tomatoes & Juice (Hunts) 3 Cups 1 Sea Salt Tsp Fresh Ground Black Pepper 1 Tsp SIDES **Baguette** Crusty French Bread For Sopping Up The Sauce 1 PREPARATION 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 FACTOID 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. Even though Mussels are sold by the pound, servings are usually by count: APPETIZER: 7 to 8 Mussels per person. FACTOID 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
 2) Large Colander With Feet

 4) Stick Blender
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 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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 impossible to get ALL of the Mussels cooked correctly the same on the stovetop. Some end up as rubber (overcoked), 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. PIREP 11 Think slice the Garlic Cloves and set them aside. 2) Mince the Shallot and add it on top of the Garlic. If the Mussels refrozen, 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 pilers, 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. 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 sauce is reduced by 113, about 30 minutes. Add in the Tomatoes, Wine, Satt and Black Pepper and bring it to a boil. Reduce the heat to a simmer and cook uncovered until the Sauce is reduced by 13, about 30 minutes. Add in the Tomatoes, Wine, Satt and Black Pepper and bring it to a boil. Re		EXPANSION TIP: If you intend growing this recipe to above 2 pounds, it becomes almost
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	HINTS	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.		Meat out of each remaining Mussel, dip it into the Sauce and plop it into your Mouth.