

## **Beer-Steamed Mussels with Mustard, Crème Fraiche, Parmesan Croutons and Tons of Herbs**

- 1/2 loaf country sourdough, cut into 1” cubes
- 1/3 c grated parmesan
- 2 Tbs. olive oil
- 1 small bunch parsley, coarsely chopped
- 1 small bunch chives, minced
- 6 sprigs tarragon, leaves stripped off and chopped
- 1 small bunch chervil, coarsely chopped
- 2/3 c crème fraiche
- 4 Tbs. grainy mustard
- 3 Tbs. butter
- 6 cloves garlic, peeled and coarsely chopped
- 2 tsp. dried thyme
- 5 pounds mussels, scrubbed and debearded
- 2 large tomatoes, diced
- 1 small bunch green onions, white & some green part, sliced thin
- 1 12 oz. beer (I used Hops & Grain Pale Dog)

Preheat oven to 375°F. Combine bread cubes, Parmesan, and olive oil in medium bowl; sprinkle with salt and toss to coat. Spread bread cubes evenly on rimmed baking sheet. Bake until bread cubes are crisp and golden around edges, about 15 minutes. Remove from oven and cool.

Mix parsley, chives, tarragon, and chervil in small bowl. Whisk crème fraîche and mustard in another small bowl to blend; set aside.

Melt butter in extra-large pot with lid over high heat. Add garlic and thyme; stir 1 minute. Add mussels, tomatoes, and green onions. Pour beer over, then add crème fraîche mixture; sprinkle with freshly ground black pepper. Cover tightly with lid and cook until steam appears, about 3 minutes. Add half of fresh herb mixture and stir until mussels and herbs are gently mixed. Cover tightly with lid again and cook until mussels open, 4 to 5 minutes (discard any mussels that do not open).

Using slotted spoon, divide mussels among 6 bowls. Season mussel juices lightly with salt and pepper, then pour juices over each serving. Sprinkle each serving with Parmesan croutons and remaining herb mixture and serve.

*\*recipe by Elizabeth Winslow for CamilleStyles.com*