

## Organic Mussels with Cream Fennel and White Wine

By: Chef Steve Watson

### Ingredients:

3 pounds fresh NL organic blue mussels, cleaned  
¼ cup butter (½ stick)  
1 cup chopped fresh fennel bulb  
2 tsp. fennel seeds  
2 tbsp. chopped chives  
4 garlic cloves  
1 ½ cup dry white wine  
½ cup whipping cream



### Method:

Melt butter in heavy large pot over medium-high heat. Add chopped fennel, garlic and fennel seeds. Sauté until fennel is tender, about 5 minutes. Add wine and cream and boil until liquid thickens, about 10 minutes. Add mussels, cover and cook until mussels open, about 5 minutes. Sprinkle with chopped chives. Divide mussels among 6 shallow bowls (discard any mussels that do not open) Ladle broth over and serve. Enjoy!