

MOULES PROVENCAL RECIPE



12 - 15 mussels depending on size

1 pinch of fresh garlic

1/2 ounce of diced shallots

1 pinch of tarragon

2 ounces of butter

1 cup of white wine

Salt and black pepper to taste

Sautee garlic with butter and shallots

Add mussels

Sautee for another minute or two

Add wine

Cook all the way until mussels open

Serve with pommes frites