

Moules Frites

Ingredients

- Double Fried Fries
- 1 tbsp. extra-virgin olive oil
- 1/2 c. chorizo, cubed
- 2 medium shallots, finely chopped
- 3 cloves garlic, minced
- 1 c. dry white wine
- 2 lb. mussels, scrubbed
- 3 tbsp. butter
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. fresh parsley, finely chopped



The Recipe

- Prepare fries until the first fry is finished at 325°F. Move them to a paper towel lined baking sheet, heat fry oil to 375° and wait for the final fry.
- Meanwhile, in a large heavy bottomed pot over medium, heat olive oil. Add chorizo and cook, stirring occasionally, for 3 to 4 minutes until lightly golden and crisp. Add shallot and cook 5 minutes or until translucent. Add minced garlic and cook until fragrant, 30 seconds to 1 minute. Add white wine and bring to a simmer. Simmer uncovered until reduced by half, 3 to 4 minutes. Add mussels and cover immediately.
- Cook for 10 to 12 minutes, shaking the pot occasionally, until all or most of the mussels have opened. While the mussels cook, finish the fries. Season them and set aside.
- Remove mussels to a large bowl and discard any that remain closed. Add 3 tablespoons butter to the remaining simmering liquid and mix until fully incorporated. Season with salt and pepper to taste, then add parsley.
- Pour the broth over the mussels and serve alongside a basket of fries.