

Earthsong Dillon's Sauvignon Blanc + Mussels



Arthur's drunken mussels

- 1 lb mussels (we use New Zealand green-lipped & clams are great here, too)
- 1 Tbsp olive oil
- 1 medium shallot, minced
- 1 Tbsp minced garlic
- ⅓ to ½ cup white wine
- 2 slices bacon, chopped (we recommend thick-cut applewood smoked)
- 1 garlic clove whole, smashed
- 2 Tbsp unsalted butter
- 2 Tbsp lemon juice
- ¼ cup picked fresh tarragon

Directions

1. Heat oil in a wide pan or pot (4 inch tall sides) over medium-high heat. Once hot, add the shallot and minced garlic and sauté, stirring constantly until the garlic is soft and lightly browned. About 3 minutes.
2. Add mussels and chopped bacon; cook, stirring for one minute.
3. Add wine and cover, steaming the mussels until they open, about 5 minutes. Remove from heat.
4. Using a slotted spoon transfer the mussels to serving bowls, discarding those that struggle to open.
5. Add the butter, tarragon, and lemon juice to the remaining broth and stir over low heat (if needed) until the butter melts.
6. Slowly pour the broth over the plated mussels and serve with sourdough toast generously slathered in butter.