

## Mussels with White Wine and Leeks

1 Tbsp. Garlic Olive Oil  
2/2 tbsp. of unsalted butter  
3/4 cup dry white wine  
1/4 cups thinly sliced leeks  
1/2 tsp. Grated lemon rind  
2 tbsp. fresh lemon juice  
1/4 tsp of cayenne pepper  
2 pounds small mussels, cleaned  
1/4 tsp. Kosher salt  
1/4 tsp. ground black pepper  
1 loaf of French bread

1. Heat butter and Garlic Olive Oil in a large stockpot over medium-high heat. Add leek to pan; cook 1 to 2 minutes or until softened, stirring occasionally. Add wine, lemon rind, cayenne pepper and juice to pan; bring to a simmer, and cook 2 minutes. Remove pan from heat.
2. Add mussels to pan. Cover; cook 3 minutes or until mussel's open, gently shaking pan 1 to 2 times during cooking. Remove pan from heat.
3. Spoon mussels into a large shallow serving bowl. Stir salt and pepper into broth, and pour over mussels in bowl. Serve immediately

Serve with the crusty French bread for dunking in broth.

Serves 4

A Toast to All Things adaption from Cooking Light