



JERNEJ KITCHEN

MUSSELS WITH VODKA, GARLIC AND WHITE WINE

The mussels are perfectly cooked, yet still full of flavor.

SERVES 4 PEOPLE
PREPARATION: 40 MINUTES

MUSSELS WITH VODKA, GARLIC AND WHITE WINE

100 ml olive oil
1 celery stalk, chopped
1 onion, chopped
3 cloves of garlic
2 tbsp vodka
250 ml white wine
2 tbsp breadcrumbs
1 handful of parsley
1,5 kg (53 ounces) mussels

TOOLS AND EQUIPEMENT

casserole pot with a lid
cutting board
kitchen knife
serving bowls

PREPARATION

Pour the olive oil into a large casserole pot and set over low heat. Add the chopped celery stalk, chopped onion and chopped garlic. Cook for about 20 minutes, or until the onion has softened and is fragrant, stirring regularly. Rinse and scrub mussels under cold water. Discard mussels that are open or have cracked shells.

ADD THE VODKA AND WHITE WINE

Increase the heat and add vodka and white wine to the vegetables. Bring to a boil, then lower the heat to medium-high and cook for about 10 - 15 minutes.

COOK THE MUSSELS

Add the breadcrumbs, half of chopped parsley and mussels to the casserole pot. Cover with a lid, increase the heat and cook until all mussels are open, for about 5 - 7 minutes.

SERVE

Divide the mussels and the sauce between four bowl, sprinkle with chopped parsley and serve with white bread. Enjoy.