

Valencian Mussels

- 2 Tbsp. olive oil
- 1 large onion, diced
- 3 cloves garlic, crushed
- 1 tsp. fennel seeds, crushed
- 1 Linguica sausage
- 2 14 1/2 oz. cans petite diced tomatoes
- 3 lbs. mussels, scrubbed
- 1 c. white wine
- Fresh tarragon or parsley, chopped

Slice Linguica lengthwise, then into half-moon slices. Heat oil in a Dutch oven. Add sausage, onion, garlic, and fennel seeds; cook until softened, stirring often, about 5-8 minutes. Add tomatoes with juice, then mussels. Pour wine over, cover and bring to simmer. Cook until mussels open, stirring occasionally. Discard any mussels that do not open. Serve in large bowls, sprinkling with chopped tarragon. Crusty bread recommended!

Accompany with Cooper-Garrod Test Pilot F-7U Cutlass