

# Moules Frites

This seafood dish packs a ton of mussel (sick) and tastes even better when prepared and enjoyed with a glass of Bourgeois Family Selections wine.



3 pounds of fresh mussels, scrubbed as well as you can and beards removed  
1/2 bottle of dry white wine  
3-4 shallots, finely minced  
2 cloves of garlic, pressed  
1/2 cup parsley  
1/2 cup crème fraîche

Put the wine, garlic and shallots in a deep pot and bring to a boil. Let boil for a couple of minutes to cook the shallots and garlic and then add the washed mussels. It's impossible to scrub them too much - inevitably you will get some sand in the finished product. Cover the pot tightly and cook for about ten or fifteen minutes. If you have a glass lid, you can see when the mussels open and leave them on the heat for a few minutes more. Put the mussels in serving bowls. Mix the crème fraîche and chopped parsley with the remaining sauce, strain it and pour it over the mussels.

## Side Suggestions

Serve with lots of bread and fries. This is the dish fries were invented for... enjoy!

## Wine Pairing Suggestions

Serve this dish with any one of our dry whites.

