

Midye Bu?ulama

Classic Turkish steamed mussels with white wine, garlic, and herbs. Easy 30-minute seafood dish perfect for special occasions or weeknight dinners.

10	20	30	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Midye Bu?ulama

Malzemeler

- 3 lb mussel
- 2 tbsp butter
- 1 shallot
- 2 clove garlic
- 3 cup vegetable broth
- 1 cup white wine
- 2 tbsp heavy cream
- 1 tsp sea salt
- 1 tsp black pepper
- 1 tsp chili flakes
- 3 tbsp parsley

Yap?l???

- Prepare the mussels**

Scrub the 3 pounds of mussels under cold running water with a stiff brush to remove any dirt or barnacles. Pull off the dark stringy beards and discard any mussels that are cracked or remain open when tapped.
- Rinse the cleaned mussels once more under cold water and set aside until ready to cook.
- Build the aromatic base**

Heat the 2 tablespoons of butter in a large, heavy-bottomed pot or Dutch oven over medium heat until melted and foaming. Add the diced onion and cook, stirring occasionally, until softened and translucent, about 4-5 minutes.
- Add the 2 minced garlic cloves, 1 teaspoon red pepper flakes, 1 teaspoon dried thyme, and 1 teaspoon dried oregano. Cook, stirring constantly, until fragrant, about 30 seconds.
- Steam the mussels**

Pour in the 1 cup white wine and 3 cups vegetable broth. Increase heat to high and bring the liquid to a rapid boil.
- Add all the prepared mussels to the boiling liquid and immediately cover the pot with a tight-fitting lid. Steam for 6-8 minutes, shaking the pot once halfway through, until the mussel shells have opened completely.

7 Finish and serve

Remove the pot from heat and discard any mussels that have not opened. Season the cooking liquid with salt and black pepper to taste.

- 8** Sprinkle the 3 tablespoons of fresh chopped parsley over the mussels and serve immediately in bowls with the cooking broth ladled over top.

?puçlar?

Always tap any slightly open mussels before cooking – if they close, they're alive and safe to use. If they remain open, discard them.

Don't overcrowd the pot when steaming mussels. Use a wide, shallow pan to ensure even cooking and proper steam circulation.

Save some of the cooking liquid before adding cream – it makes an excellent base for seafood soups or can be frozen for future use.

Add the cream off the heat to prevent curdling. The residual heat will warm it through without breaking the emulsion.

For extra flavor, deglaze the pan with a splash of wine after sautéing the aromatics, scraping up any browned bits from the bottom.

Serve immediately while hot – mussels become tough and rubbery when they cool down and are reheated.

Keep empty shells for presentation, but remove any mussels that look shriveled or discolored even if their shells opened during cooking.