

Sherry Mussels Al Fresca

Serves 4

Ingredients

- 20 mussels (or more depending on appetite and size of mussels)
- 1 ½ cups of dry sherry
- 3 tbsp of butter
- ½ tsp of finely chopped garlic
- 4 threads fresh saffron (optional, \$\$\$ but awesome)
- 1 ½ cups chopped tomato
- 1 cup sliced green onion
- 2 tbsp fresh thyme (leaves peeled off stem)
- 2 fresh loaves of bread (ciabatta, foccacia, Italian bread)

Combine chopped tomato, green onion, thyme for garnish and refrigerate.

In a sauté pan brown garlic in the butter, slowly add sherry and saffron.

When this mixture begins to steam add mussels. Mussels are done when the shells open. (DISCARD ANY UNOPENED MUSSELS. DO NOT EAT.)

Place mussels with broth in a large bowl and top with the garnish and serve.

Use bread to soak up broth. Enjoy!

Southwest Roasted Oyster

Serves 4

Ingredients

- 16 whole oysters (farmed)
- 1 whole garlic bulb
- 2 whole red peppers
- Olive oil
- 2 cups Italian bread crumbs
- 2 sticks of butter
- 1 whole yellow onion
- 1 cup diced green chile
- ½ cup of grated Parmesan cheese

Preheat oven to 350 degrees.

Wrap whole onion in tin foil and bake for 1 hour, or until flesh is soft. Cool and chop.

Cut top off garlic bulb, sprinkle with olive oil and wrap in tin foil and bake for about 30 minutes, or until garlic is soft.

Roast whole red peppers on open flame until skin is black and easily removed. Rinse under cold water and remove skin and seeds. Chop.

In a mixing bowl, combine Parmesan cheese, bread crumbs, chopped onion, chopped red peppers, green chile and squeeze garlic from the cloves into the mixture.

Melt butter over a low heat, until completely melted.

Shuck oyster from shell, separate oyster membrane and return to shell. Top with bread crumb mixture and drizzle a fair amount of butter on top of each oyster. Bake in the oven for approximately 20 to 25 minutes. Serve immediately.