Pernod Mussels
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Recipe by Daisley Gordon (© Chef Daisley Gordon / Marché)

Ingredients

1 tablespoon olive oil
½ teaspoon shallots, minced
1 teaspoon onion, minced
¼ cup leeks, split, washed, cut into ¼-inch half moons
½ pound Taylor Shellfish Mediterranean mussels, cleaned
½ ounce Pernod
1 ounce white wine
2 ounces heavy cream
½ cup English cucumber half moons (peeled, split, seeded and sliced)
1 tablespoon Italian parsley, chopped
1 tablespoon whole butter
1 lemon, juiced
Sea salt
Freshly ground black pepper
1 dry, toasted baguette

Directions

1. Heat a medium sauté pan. Add olive oil and heat until it ripples. Add shallots, onion and leeks and sauté until aromatic, having no color.

2. Add mussels and toss to evenly coat. Season with salt and pepper, deglaze with Pernod and white wine and reduce slightly. Add heavy cream and cover pan to steam.

3. Once mussels are open, add cucumbers and whole butter all at once and then combine well over the heat. Check the seasoning and adjust with sea salt, fresh black pepper and lemon juice to taste.

4. Transfer the finished mussels to a serving bowl and make sure there is plenty of visible garnish on top of the mussels. Sprinkle with chopped parsley, and serve with sliced and dry, toasted baguette.