

CS

UP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

Steamed P.E.I. Mussels with Capers

Cave Spring Rosé

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INGREDIENTS

- 2 lbs. Prince Edward Island Mussels washed and de-bearded
- 1/4 cup quartered whole capers
- 1/2 tsp. garlic purée
- 1 oz. grape seed oil
- 6 oz. Cave Spring Rosé
- 3 green onions thinly sliced
- 1 tbsp. grain mustard
- Sea salt and fresh ground pepper to taste

PREPARATION

Over medium heat in a large saucepot, sauté mussels, capers and garlic together in grape seed oil for 1 minute.

Add Rosé, cover with tight fitting lid and steam over low heat for 3-4 minutes, or until mussels begin to open.

Add mustard and green onions and stir for 30 seconds. Season to taste with salt and pepper. Transfer to serving dish, discarding any mussels that do not open.

As an option, you can garnish with fresh herbs and serve with a toasted baguette.

Pour the remaining Rosé into 4 glasses; serve with mussels and enjoy!

Kevin Maniaci | Chef | Inn On The Twenty



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