



## **LOUISIANA MUSSEL SAUCE PIQUANTE WITH HERB GARLIC BREAD**

Serves 4 appetizer portions

2 pounds mussels  
2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
1 cup diced onions  
1 cup diced celery  
¼ cup diced green bell pepper  
¼ cup diced red bell pepper  
4 garlic cloves minced  
2 teaspoons tomato paste  
1 cup chicken broth  
2 tomatoes seeded and diced  
1/2 teaspoon cayenne  
salt and pepper to taste

### **For herb garlic bread**

2 garlic cloves minced  
4 basil leaves chopped  
¼ cup chopped parsley  
2 tablespoons unsalted butter  
12-inch piece French

Scrub mussels well and remove beards. In a 6- to 8-quart heavy kettle melt butter over moderately low heat and stir in flour. Cook roux, stirring constantly, until color of peanut butter, about 6 minutes. Stir in onions, celery, bell peppers, garlic and cook, until soft. Stir in tomato paste, broth, tomatoes, and season with cayenne salt and pepper. Bring mixture to a boil, and simmer sauce, uncovered, stirring occasionally, 15 minutes, or until thickened. Stir mussels into sauce and simmer, covered, 4 to 8 minutes, or until mussels are opened. Serve with garlic bread

### **For Garlic Bread**

Preheat oven to 400 degrees. In a small saucepan melt butter over moderate heat and stir in garlic, basil and parsley. Halve bread horizontally and brush garlic butter on cut sides. On a baking sheet bake bread until golden, about 5 minutes.