



Sailor's Mussels Serves: 6-8

Ingredients:

4 pounds mussels	1 bay leaf
3 tablespoons butter, divided	1½ cups white wine
1 large shallot, finely chopped	¼ cup minced parsley
2 cloves garlic, minced	½ cup heavy whipping cream
2 sprigs fresh thyme	Pinch ground black pepper

Directions:

1. Scrub mussels and run under running water to clean. Remove beard protruding from shell and throw away any mussels that are cracked or already opened.
2. Press **“sear”**, set to 9 minutes, then press **“start/stop”**.
3. Melt butter in pressure cooker and add shallot, garlic, thyme and bay leaf and cook for 2-3 minutes.
4. Add white wine and mussels.
5. Close lid and lock.
6. Press **“fish”**, set to 4 minutes, and press **“start/stop”**.
7. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
8. Transfer mussels to serving dish, reserving liquid in Pressure Cooker. Discard any mussels that did not open.
9. Press **“sear”**, set to 7 minutes, then press **“start/stop”**.
10. Bring liquid up to a simmer. Stir in parsley and heavy cream and season with black pepper.
11. Pour sauce over mussels and serve immediately.

Tip: Use chicken stock in place of white wine.