



JOSE'S MUSSELS A LA GALLEGA

INGREDIENTS

2 Pounds Baby Potatoes, Cleaned
2 Pounds Mussels, Cleaned and
Debearded
1 Fresh Bay Leaf (Dried If Fresh Is
Unavailable)
¼ Cup Spanish Extra-Virgin Olive
Oil, Plus More for Drizzling
2 Garlic Cloves, Smashed
Drizzle of Olorosso Sherry
½ Teaspoons Pimenton, Spanish
Smoked Paprika

INSTRUCTIONS

Place potatoes in a medium sauce pot and fill with enough water to cover. Season heavily with salt until water is fairly salty. Place over high heat and boil until potatoes are tender, about 12-15 minutes or until tender when pierced with a fork. Drain, then smash slightly with a spoon so potatoes can soak up mussel cooking liquid, and set aside.

In a large saucepan, drizzle olive oil and sauté garlic and bay leaf until fragrant. Toss in mussels and cover with about 1 cup of water. Cover and cook until mussels begin to steam and open, about 3-5 minutes. Remove mussels from juice and place in a bowl. Place juices back over heat and boil until reduced to a ¼ cup.

To serve: remove top shell from mussels and place in a shallow serving bowl or platter with a lip along with boiled potatoes. Garnish with juices, pimenton, a pinch of flaky sea salt and a hefty drizzle of olive oil. Serve immediately.