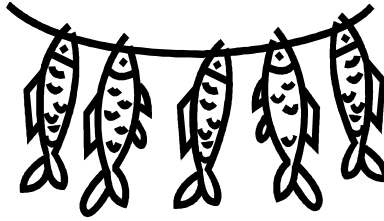


# George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



## Steamed Mussels With Leeks And Carrots

2 lbs mussels, debearded and scrubbed  
8 oz dry white wine  
1 oz chopped garlic  
1/2 tsp black pepper  
4 sprigs fresh thyme  
2 bay leaves  
2 oz sliced leeks  
2 oz sliced carrots  
4 oz butter  
1 tbsp fresh parsley, chopped

Combine the mussels, wine, garlic, thyme, bay leaves, leeks, and carrots in a large pan. Cover the pan and bring to a boil. Steam until mussels open. Remove the mussels and arrange them in 2 large soup bowls. Cook the liquid until it reduces by half. Pour the sauce over the mussels. Garnish and enjoy

### Fun Fact:

*You shouldn't be concerned if a batch of mussels is of different colors: pale white meat indicates a male mussel, and a warmer, orangeier color, a female.*

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