



LAWER

ESTATES

ONE POT MUSSEL STEW

PAIRS WITH LAWER SYRAH AND ROSÉ OF SYRAH



Whether we are in Alaska or California, when Friday rolls around and the work week ends, we love to open a great bottle of Lawer Estates wine and casually entertain a few close friends. David's favorite easy, elegant, one-pot wonder is this Mussel Stew. In warmer months it pairs well with our Rosé of Syrah, while in winter it is a wonderful cozy dinner paired with our Lawer Estates Syrah. Whatever the season, this comfort food will ease you into the weekend tastefully...with very little clean-up!

PREPARATIONS:

Sauté about a pound of chorizo then scoop it out of the pan and fry about a cup each of chopped celery and onions, and about 4 cloves of chopped garlic in a mix of the fat from the chorizo and some olive oil, along with about a tablespoon of crushed fennel seeds and a pinch of red pepper flakes.

– Add about half a can of crushed whole tomatoes (drained), two cans of cannellini beans (not drained), and the chorizo, then simmer for a few minutes and season with salt and pepper.

– Add enough white wine (1-2 cups) to steam about a pound and a half of mussels then add in the mussels and cover the pan. When the mussels have opened (in 5 or so minutes), dinner is ready!

– Discard any mussels that haven't opened and sprinkle with parsley and or chives for garnish

Serve fresh, hot French bread drizzled with garlic butter. It's great for dipping in the stew!