

Matt Franklin
Stuffed Mussels

2 lbs fresh, cleaned mussels
2 cups bulgur (coarse)
4-5 cups chicken stock
1 cup white wine
1 large yellow cooking onion (finely chopped)
3/4 cup capers
1/4 cup pine nuts
Scallion and dill (finely chopped)
Lemon juice

Brown finely chopped onion in cooking pot with olive oil and then add white wine, chicken stock, bulgur, and capers to pot. Bring to a boil, let simmer for 7-10 minutes until bulgur is tender. Add additional chicken stock if needed and season with salt. Add mussels, scallion, dill, and pine nuts to cooking pot and cover under high heat for 5-8 minutes until mussels are opened. Stir the steamed mussels briefly until they are filled with bulgur mixture. Discard any unopened mussels. Serve promptly while warm/hot with fresh lemon juice, toasted bread and olive oil.