

MUSSELS AU GRATIN

- 4 Tbsp Cabot Unsalted Butter
- 1/4 cup Panko breadcrumbs Japanese
- 1 1/2 tsp Canola oil
- 1 pound Mussels, scrubbed, beards removed, patted dry
- 1 Tbsp Minced shallot
- 1 1/2 tsp Minced garlic
- 1 Tbsp Chopped fresh parsley, divided
- 1 Tbsp Chopped fresh tarragon, divided
- 1/2 cup Heavy cream
- 1/4 cup Dry white wine
- 3 Tbsp grated Parmesan cheese, divided
- 1 oz Cabot Private Stock Cheddar or Cabot New York Vintage Cheddar grated (about 1 cup)

1. **PREHEAT** oven to 475°F.
2. **MELT** butter, in medium skillet. Pour 2 Tbsp of melted butter into small bowl, add breadcrumbs, toss to combine. Set aside.
3. **ADD** oil to butter remaining in skillet and increase heat to high.
4. **ADD** mussels, shallot and garlic and sauté until mussels begin to open.
5. **ADD** half of parsley and tarragon and sauté for an additional 1 to 2 minutes.
6. **ADD** cream, wine and 2 Tbsp of Parmesan cheese| cook until liquid is reduced by half.
7. **TRANSFER** mussels to oven-proof baking dish, sprinkle top with reserved breadcrumbs and cheddar. Bake for 3 to 4 minutes or until browned. Remove from oven and sprinkle with remaining Parmesan and herbs.

ADDITIONAL INFORMATION

[1 1/2 tsp Canola oil, 1 1/2 tsp Minced garlic, 1 oz Cabot Private Stock Cheddar or Cabot New York Vintage Cheddar grated \(about 1/2 cup\), 1 pound Mussels, scrubbed, beards removed, patted dry, 1 Tbsp Chopped fresh parsley, divided, 1 Tbsp Chopped fresh tarragon, divided, 1 Tbsp Minced shallot, 1/2 cup Heavy cream, 1/4 cup Dry white wine, 1/4 cup Panko breadcrumbs Japanese, 3 Tbsp grated Parmesan cheese, divided, 4 Tbsp Cabot Unsalted Butter](#)

Ingredients

Course

[Starters](#)

Cuisine

[American](#)

Category

[Seafood](#)

Serving Size

2