



Malbec-Steamed Mussels with Chorizo and Crispy Sausage in a Chimichurri Sauce

Mussels

- 2 pounds mussels
- 1/2 pound soft bulk pork chorizo
- 1/3 cup minced shallot
- 1 clove garlic, peeled, minced
- 1/8 teaspoon red pepper flakes
- 1 cup Malbec wine
- 4 ounces aged sausage (like a French garlic black pepper seasoned), sliced thinly
- 1/2 cup parsley, chopped

Chimichurri Sauce

- 1/2 cup red wine vinegar
- 1 teaspoon kosher salt
- 4 cloves garlic
- 1 shallot, finely chopped
- 1 teaspoon red pepper flake
- 1/2 cup chopped cilantro
- 1/2 cup chopped parsley
- 1/2 cup chopped basil
- 1 cup olive oil

For chimichurri sauce: In a food processor, add all ingredients except olive oil. Slowly drizzle the oil as you pulse the ingredients.

For mussels:

- Sort through the mussels and discard any that have cracked shells. Remove each mussel's beard, and give the mussels a good scrub in cold water. Reserve in the fridge covered with ice until needed but no longer than 3 hours.
- Spread the sliced sausage in a roasting pan. Bake at 375 degrees until crispy, about 30 minutes.
- In a Dutch oven or deep skillet that can accommodate all of the mussels, brown the chorizo on medium low heat. Once cooked through, add the shallot, garlic, and red pepper flakes. Sauté until the shallot is translucent. Add the wine and bring to a boil. Next add the cleaned mussels. Bring the liquid to a simmer on medium-high heat, cover the pan tightly, and cook until the mussels have just started to open, about 3 minutes. Discard any mussels that remain tightly closed.

Serve the mussels on top of the chimichurri sauce and sprinkle with crispy sausage and chopped parsley.