

# upclose & tasty

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## *Sailor-Style Mussels with Homemade Mayo* *Inspired by Serious Eats*

### **Ingredients: Mussels**

*2 tablespoons unsalted butter*  
*1 leek white and light green parts only, thinly sliced*  
*1 small shallot, thinly sliced*  
*4 medium cloves garlic, thinly sliced*  
*2 bay leaves*  
*Salt & pepper*  
*1.5 cups dry white wine*  
*2 pounds mussels, cleaned and de-bearded*  
*2 to 3 tablespoons homemade, two-minute mayonnaise*  
*Note: Homemade mayo recipe on page*  
*1 tablespoon juice and 1 teaspoon grated zest from 1 lemon*  
*3 tablespoons fresh parsley leaves, minced*  
*Additional homemade mayonnaise for serving*  
*1 loaf rustic bread, thickly sliced, grilled and drizzled with olive oil*

### **Ingredients: Two-Minute Mayo**

*1 large egg yolk*  
*1 tablespoon water*  
*1 tablespoon fresh lemon juice*  
*1 teaspoon dijon mustard*  
*1 cup vegetable or canola oil*  
*Kosher salt*

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### **Preparation: Two-Minute Mayo**

1. Place egg yolk, water, lemon juice, and mustard in the bottom of an immersion blender cup.
2. Pour oil on top and allow to settle for 15 seconds.
3. Place head of immersion blender at bottom of cup and switch it on.
4. As mayonnaise forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified.
5. Season mayonnaise to taste with salt.
6. Store in a sealed container in the refrigerator for up to two weeks.

### **Preparation: Mussels**

1. Melt 1 tablespoon butter in a large pot over medium-low heat.
2. Add leeks, shallot, garlic, and bay leaves.
3. Season lightly with salt and heavily with black pepper and cook, stirring, until vegetables are very soft but not browned, about 10 minutes.
4. Increase heat to high and add white wine.
5. Bring to a boil and let reduce by half, about 2 minutes.
6. Add mussels, stir, cover, and cook, shaking pan constantly and peeking every 30 seconds to stir.
7. As soon as all the mussels are open, transfer mussels to a bowl using tongs.
8. Place pot lid over bowl to keep mussels warm.
9. Remove pot from heat and whisk in remaining butter along with homemade mayonnaise.  
*Note: Store-bought mayo won't combine with the sauce well.*
10. Return mussels to pot, add parsley, lemon juice, and lemon zest. Stir to combine.
11. Transfer to a warm serving bowl.
12. Serve immediately with grilled bread.

**Enjoy!**