

Mussels Pomodoro

This dish can also be served as an Entrée or
Appetizer simply omit linguini.

3 lbs. mussels, scrubbed and cleaned

3 cups Marinara sauce

3/4 cup Chianti wine

1 cup clam juice

1/4 cup fresh basil, chopped

2 pinches crushed red pepper

6-8 cloves chopped garlic

1/8 tsp. coarse black pepper

1 1/4 cup chopped Roma tomatoes

1 lb. Linguini

Saute basil, red pepper, garlic, black pepper and tomatoes; deglaze with wine.

Add clam juice, Marinara sauce and mussels; simmer for 10 minutes.

Toss with cooked Linguini if used as an entrée and serve.

BUON APPETITO
