



## Bucatini and Mussels

Difficulty: Easy

Wine Pairing: 2003 Chereau Carre Muscadet de Sevre et Maine Sur Lie

Servings: 4

### Ingredients

4 oz	Pancetta, ¼ inch dice
2 T	Water
3 cloves	Garlic, sliced thin
1 tsp	Crushed red pepper
1 cup	White wine
12 ounces	Fish stock, shellfish stock or clam juice
2 lb	P.E.I Mussels
2 tablespoon	Unsalted butter
To Taste	Sea salt
To Taste	Black pepper, medium grind
1 pound	Bucatini cooked per directions
1/4 cup	Flat leaf parsley, chopped
1 tablespoon	Basil, chopped
1 tablespoon	Thyme, chopped
1 each	Lemon, cut in half and seeded
1 loaf	Baguette, toasted and sliced

### Method of Preparation

1. In a heavy bottom pan, heat pancetta and water over medium heat
2. Once the water has evaporated and the pancetta begins to caramelize, add garlic and cook until tender
3. Add the crushed red pepper, white wine, and stock. Cook until it reduces by half.
4. Add the mussels, cover the pot and cook until the clams open. Discard any that do not.
5. Remove the clams to a bowl with a slotted spoon
6. Bring the liquid that the mussels have cooked in to a boil over high heat and cook until reduced by half.
7. Mount with butter and season with salt and pepper.
8. Stir in the pasta, parsley, thyme and basil.
9. Squeeze in lemon juice, adjust seasoning, and return the mussels to the pasta.
10. Serve in shallow bowl with toasted baguette