

Mussels with Bacon and Sambuca

By Patrick Callagy of Radio-Coteau

Yield: 4 servings

Ingredients:

½ pound bacon

5 pounds mussels, cleaned and debearded

½ red bell pepper, diced

¼ cup white wine

½ cup Sambuca liquor or anise flavored liquor

2 tablespoons unsalted cold butter

Salt and pepper to taste

Directions:

In a large pan cook bacon over medium heat until crispy and discard most of the grease.

While pan is still hot, add Mussels, red bell pepper, white wine, and Sambuca. Stir then cover for about 4 minutes, or until all mussels have opened (discard any that don't).

Remove pan from heat then stir in butter; season with salt and pepper to taste.