

Billi Bi Soup

Recipe courtesy of Chef Tamie Cook

SERVES 4-6

INGREDIENTS

- 2 tablespoons unsalted butter
- ½ cup finely chopped shallots
- 2 teaspoons minced garlic
- ½ teaspoon kosher salt
- 2 pounds mussels, scrubbed & debearded
- 1 cup good quality, dry white wine
- 3 sprigs fresh parsley
- 2 sprigs fresh thyme
- 1 fresh bay leaf
- Pinch cayenne pepper
- 2 cups fish broth or clam juice
- 2 cups heavy cream
- 1 egg yolk, whisked

DIRECTIONS

1. Melt the butter in a large Dutch oven set over medium heat. Add the shallot, garlic and salt and cook for 1 to 2 minutes. Add the mussels, wine, parsley, thyme, bay leaf and cayenne pepper and stir to combine. Reduce the heat to low, cover and cook 2 to 3 minutes. As the mussels begin to open, remove them from the pot to a strainer set over a large bowl to capture any juices. Continue to cook until most of the mussels have opened, 2 to 3 minutes. Turn off the heat. Remove the mussels from their shells, discard the shells and refrigerate the mussels. Rinse the strainer and bowl. Line the strainer with several layers of cheesecloth, place in bowl and set aside.
2. Return the captured liquid to the Dutch oven, add the fish broth or clam juice, cover and bring to a simmer, about 5 to 10 minutes. Strain the liquid and herbs through the cheesecloth. Rinse the Dutch oven and wipe clean. Return the strained liquid to the Dutch oven, add the heavy cream, place over low heat and cook until heated through. Taste and adjust seasoning. Add 1 tablespoon of the hot soup to the egg yolk in a small bowl and whisk to combine. Return the mixture to the saucepan and cook, stirring continually, for 3 to 4 minutes or until slightly thickened. Return the reserved mussels to the soup and stir to combine.

Serve immediately.



Mussels Opa!

Recipe courtesy of Chef Tamie Cook

SERVES 4 AS AN APPETIZER OR 2 AS A MAIN COURSE

Even though mussel cultivation is relatively new to Greece, it has grown by leaps and bounds over the last 10 years. While researching mussels for this year's *Serve & Protect I* was torn between a recipe highlighting Asian flavors or one featuring Mediterranean ingredients. However, once I gave it serious thought, it was no contest. I love Greek food and to be perfectly frank, I think I was craving a gyro and a Greek salad when I sat down to develop this recipe. Serve it with grilled pita to soak up all the delicious juices and you'll be saying Opa, too!

INGREDIENTS

- 2 tablespoons olive oil
- 1 small red onion, chopped
- 2 cloves garlic, minced
- ½ teaspoon kosher salt
- 1 cup diced fresh tomato
- ½ cup dry white wine
- 2 tablespoons ouzo or other anise flavored liquor
- 2 pounds mussels, scrubbed and debearded
- ¼ cup chopped fresh parsley
- 2 teaspoons chopped fresh oregano
- 2 ounces greek feta cheese, crumbled
- ¼ cup coarsely chopped kalamata olives, optional
- Grilled pita bread

DIRECTIONS

1. Heat the olive oil in a Dutch oven or large cast iron skillet set over medium heat.
2. Once the oil shimmers, add the onion, garlic and salt and cook, stirring frequently, 2 to 3 minutes or until the garlic is fragrant.
3. Add the tomato and stir to combine.
4. Add the wine, ouzo and mussels. Cover and cook 2 minutes.
5. Toss and continue to cook 2 to 3 more minutes or until most of the mussels are opened.
6. Remove any unopened mussels and add the parsley, oregano, feta and olives, if using.
7. Serve with grilled pita bread for sopping up the juices.



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