

# Mussels Alescandariya

(Alexandrian-Style Mussels)

serves 6



- 6 lbs mussels, frozen or fresh
- 8 oz (1 medium) chopped yellow onion
- 8 oz (2 medium) chopped Roma tomatoes
- 8 oz (1 cup ground or pureed) canned tomato
- 4 oz (1 bunch) coarsely chopped cilantro
- 2 oz (15-20 cloves) crushed or thinly sliced garlic
- 2 oz (1/4 cup) olive oil
- 1 Tbs ground cumin
- Salt
- Pepper

Place mussels in a bowl and cover with water just flush to the top mussels. If frozen, use warm water for easy defrosting.

In the meantime, collect all of your ingredients. In a hot saucepan on high heat, pour in olive oil and add onions. Sauté until translucent. Add garlic and stir. Reduce heat.



While onions and garlic are cooking, agitate the water with the mussels with your hand or a spoon, so that the water begins to take on the aroma of the mussels and becomes somewhat milky. One by one, examine the mussels and remove the beard and any remaining shell fragments. Toss the cleaned mussels into the saucepan.

About half way through the cleaning process, pour one-half of the water mixture into the saucepan. Stir the mixture. Clean and toss in the remainder of the mussels and pour the rest of the water mixture into the saucepan making sure that no shell or other hard fragments that may have detached themselves from the mussel when the water was agitated go into the mix. Stir well and let simmer.



Add cilantro, canned tomato, Roma tomatoes, cumin, salt, and pepper. Stir well. Simmer uncovered on low heat for about a half hour to an hour to reduce the water content. Cover and simmer for about another half hour on low heat.



Serve with rice pilaf or toasted butter-garlic baguette.