



## Mussels à la Marinière

### Ingredients for 6 persons

6 pounds mussels, cleaned  
4 tablespoons butter  
2 onions, chopped  
1 bay leaf  
1 sprig fresh thyme  
2 cups Gekkeikan Sake  
¼ cup crème fraîche  
1 bunch fresh parsley, chopped  
Freshly ground pepper to taste  
Salt to taste  
French fries for garnish



### Preparation

In a large saucepan, place the mussels, butter, onions, bay leaf, thyme and Gekkeikan Sake. Cover and simmer over medium heat until the mussels are open, about 15 minutes. Discard any mussels that do not open. Remove the mussels to a large bowl.

Strain the liquid and return it to the saucepan. Stir in the cream, chopped parsley, pepper and salt to taste. Cook for 1 minute on medium heat.

Divide the warm mussels between 6 serving bowls. Pour the Gekkeikan Sake sauce over the mussels and serve with French fries.