Mussels Braga

Warwick Area Career & Technical Center
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Serves 4

3 tbl Olive oil
1 Medium onion, chopped
12 Ounces ground linguica sausage
1 pt Grape tomatoes cut in half lengthwise
3 tbl Chopped garlic
1 tbl Smoked paprika
3 tbl Fresh parsley fine chopped
14 oz Dry vermouth
4½ Pounds mussels, rinsed and beards removed
½ Lemon for juicing
¼ cup Cilantro chopped fine

1. In a sauce pan, heat 1 tablespoon of the oil. Add the onion and linguica and cook over medium heat, stirring often, for 5 minutes or until the onions soften. The linguica will render its fat.
2. Add the remaining 2 tablespoons oil, garlic, tomatoes, parsley, and wine. Bring the mixture to a boil. Cook, stirring often, for 4 minutes.
3. Place the mussels in the tomato mixture and cover the pot. Set over medium-high heat, and when the liquid in the pan returns to a boil, let the mixture cook about 3 minutes, shaking the pan several times so the mussels open.
4. Lift off the lid. If the mussels are all open, they’re ready to serve. If not, continue cooking 2 minutes or until all the shells open. (A few may remain closed; discard these.) Squeeze the lemon all over the mussels and broth.
5. Divide the mussels among 4 large, deep bowls, garnish with the chopped cilantro. Serve the broth and linguica, in the same bowl with grilled or toasted bread.

This recipe was a finalist in the 2016 Rhode Island Seafood Cookoff, hosted by Chariho Area Career & Technical Center and sponsored by Rhode Island Sea Grant at the University of Rhode Island Graduate School of Oceanography and the College of the Environment and Life Sciences at the University of Rhode Island. Thanks to American Mussel Harvesters, Trio, and Newport Restaurant Group for their generous support of this event.