

MUSSEL STEW

As much as I love making my own broth, sometimes I just don't have the time. There are some great boxed soups out there and every once in a while I try a new flavor and see what I can do with it. This mussel stew paired really well with Potato Leek Soup. It's a nice variation on simple steamed mussels.

INGREDIENTS

2 tablespoons olive oil

1 onion, thinly sliced

1 large Yukon potato, cut into $\frac{1}{2}$ " cubes

3 cloves garlic minced

6 ounces sliced turkey kielbasa

salt and pepper

1 teaspoon red pepper flakes.

1 quart [Imagine Creamy Potato Leek Soup](#)

1 8-oz jar clam juice

$\frac{1}{2}$ cup dry white wine

2 tablespoons soy sauce

1 teaspoon fish sauce

1 pound mussels

parsley, chopped for garnish

crusty bread (optional)

PREPARATION

In a large dutch oven, heat olive oil. Add onions and sauté for 4 minutes until translucent. Add potatoes and sauté for 3 minutes until they begin to brown. Add sausage and garlic and continue to sauté for one minute. Season with salt, pepper and red pepper flakes.

Add the potato leek soup, clam juice, wine, soy sauce and fish sauce. Bring to a boil, then down to a simmer for 15 minutes.

Add the mussels on top and cover the pot. Allow to steam until the mussels open, about 6-10 minutes.

Serve in bowls and garnish with parsley. A loaf of sliced crusty bread – preferably grilled or toasted – is a great side for soaking up the broth.