

# Penn Cove Mussels & Chorizo

RECIPE COURTESY OF *Executive Chef Bobby Moore, Willows Lodge, Barking Frog & Fireside Cellars*

Photo by Tasting Room Magazine



**Chorizo and mussels is one of Chef Bobby Moore's playful examples of Northwest cuisine. This recipe combines savory smoked onion and Spanish chorizo with Penn Cove mussels cooked in white wine. Serve with grilled baguette and garnish with basil microgreens and piquillo pepper sauce.**

## Spanish chorizo and smoked onion sauce base

### INGREDIENTS

- 3 yellow onions cut julienne (smoked)
- 1 pound Spanish chorizo (small dice)
- ¼ cup of canola oil or clarified butter
- 2 tablespoon garlic (minced)
- 3 shallots sliced thin
- ¼ cup brown sugar
- 1 cup verjus or white wine
- salt and pepper
- lemon juice to taste

### PREPARATION

**1** First you will need to get the onions smoked. Place the julienned onions into a 2-inch perforated pan to allow the smoke to penetrate. An electric or wood chip smoker is the best for a quick heavy smoke.

**Alternative smoking method:** Cook on super low heat in a regular convection oven with a pan of the smoking wood chips and coal mixture which you would start on the stove top. To do this, take an old Dutch oven or heavy duty pot big enough to place a few small empty cans

in the bottom to let a resting rack sit atop. Layer the bottom of the pot with a mixture of dry and slightly wet chips and then place foil on top of the wood chips. Slowly heat the Dutch oven pot until smoking begins. **TIP:** To avoid smoke in the house, place the Dutch oven pot outside on the barbecue and smoke that way.

**2** Once onions are good and smoked, heat another pot for the sauce base. Add ¼ cup of canola oil or clarified butter. Saute the diced chorizo, then add the onions and minced garlic

**3** When the onion and chorizo mixture is good and caramelized, deglaze with white wine or verjus

**4** Puree onion and chorizo mixture to a smooth paste

**5** Season the mixture with salt and pepper and a little bit of lemon juice

**6** Cool down the sauce mixture and reserve for later use

## Cooking the mussels

**1** Heat two small to medium pans on

medium to high heat

**2** In the first pan, start with a little bit of hot clarified butter and add a small handful of diced chorizo and saute with the shallots

**3** Add a ½ cup of the chorizo and smoked onion sauce base and deglaze with a ½ cup of white wine to loosen sauce

**4** Add cleaned mussels to the pan

**5** While the mixture starts to come to a boil, quickly flip the pan into the dry pan that has been heating up

**6** That will cause massive steam to quickly cook the mussels

**7** Season with a small pat of butter, lemon juice, and salt and pepper

## Piquillo pepper rouille

**Equipment needed: blender, vita mix or a stick blender**

### INGREDIENTS

**3-4 roasted and peeled Piquillo peppers (store bought piquillo peppers will work as well)**

**½ loaf of day old potato bread, crust removed (as a thickening agent)**

**½ tablespoon of minced garlic  
Siracha, salt, pepper and lemon juice to taste**

**¼ cup hot water**

### PREPARATION

**1** Take cleaned roasted piquillo pepper and place into a blender with the garlic and the hot water

**2** While the blender is running on medium low, add the small diced potato bread (crust removed) to thicken the pepper puree

**3** Season with salt, pepper and lemon juice

**4** Grill or toast slices of rustic bread and serve with the sauce alongside the mussels

**\* Pairings:** Try with Riesling, Sauvignon Blanc, Pinot Noir, or with your favorite wine