

# CopyCat Bonefish Grill Mussels

## Ingredients

2 lbs mussels, scrubbed and de-bearded  
4 tbsp unsalted butter  
1/2 cup dry white wine  
4 cloves garlic, minced  
1 small shallot, minced  
2 tbsp chopped fresh parsley  
2 tbsp chopped fresh basil  
Salt and pepper to taste  
Crusty bread for serving

## Directions

In a large pot or Dutch oven, melt the butter over medium heat. Add the garlic and shallot and sauté until softened, about 2 minutes.

Add the white wine and bring to a simmer.

Add the mussels and cover the pot. Cook for about 5 minutes, or until the mussels have opened.

Remove the mussels from the pot with a slotted spoon and place them in a large serving bowl.

Stir the parsley, basil, salt, and pepper into the sauce, and spoon the sauce over the mussels.

Serve the mussels hot with crusty bread for dipping into the sauce.