

Mussel Juice Sauce Base

3 Tbsp vegetable oil
3 Tbsp butter
12 oz spanish onion, sliced
2 oz garlic, sliced
10 lbs cleaned mussels
1 bottle (11-12oz) Belgian farmhouse ale
1 qt cream
2 qts chicken stock
1 bunch scallions, chopped
1 bunch parsley, chopped
salt as needed

1. Sweat the (seasoned) onion and garlic in the butter and oil over medium heat until soft.
2. Add mussels and beer and cover.
3. When the mussels have opened, drain the through a perforated hotel pan into another hotel pan. Toss them around a bit to ensure all the cooking liquid has collected underneath.
4. Strain cooking liquid through a chinois and combine it with cream and chicken stock in a saucepan.
5. Bring to a simmer and reduce by $\frac{1}{4}$. Add scallions and parsley and allow to cool to room temperature.
6. Strain through a chinois.

To serve, mount 2 oz of base and 2 Tbsp mixed chervil and chives with 4 Tbsp butter. Reduce to proper consistency and season to taste.

