



MUSSELS WITH WINE AND FETA

(Mythia Saganaki)

Mussels are another favorite from the north of Greece, whose coastline is dotted with small coves and bays perfect for gathering mussels and other shellfish.

- 2 pounds mussels, washed, beards removed
- 1 cup dry white wine
- 1/3 cup Krinos Extra Virgin Olive Oil
- 1 small red onion, peeled and finely chopped
- 1 garlic clove, peeled and minced
- 2 Krinos Pepperoncini, seeded and sliced thin
- 1 Anaheim pepper (long, green mildly hot pepper), seeded and cut into thin rings (optional)
- 2 cups canned plum tomatoes, drained and chopped
- 1/3 pound Krinos Feta, crumbled
- Salt, black pepper to taste
- 1 teaspoon Krinos Oregano

Place the mussels in a large pot with the wine. Cover and steam for several minutes, until the mussels have opened up. Discard any that did not open, and remove the rest from their shells.

In a large skillet, heat the olive oil and sauté the onion and garlic until soft. Add the peppers and pepperoncini and cook, stirring, over medium heat, until soft. Add the tomatoes, and simmer uncovered until the mixture thickens a little. Add the mussels and feta, and cook just a few minutes more, until the feta begins to melt. Season with salt, pepper and oregano and serve hot.

Yield: 4-6 servings