

# Mussels and Chorizo Basil Garlic Breadcrumbs

Serves 4:

## Ingredients

Breadcrumb Topping:

1 small baguette (2 cups) bread, crust removed  
extra virgin olive oil  
6 garlic cloves, minced  
2 tablespoons diced sun dried tomatoes  
2 tablespoons fresh basil, minced  
kosher salt and freshly ground black pepper

4 pounds cultivated mussels  
1/4 cup flour  
1/2 pound chorizo, casing removed  
1 medium spanish onion, chopped  
3 cups white wine

Ciabatta Croutons:

1/2 ciabatta loaf, thinly sliced  
extra virgin olive oil  
1 garlic clove, halved lengthwise

## Preparation

Make Breadcrumb topping: remove crust from a small bread or baguette and roughly chop. Process quickly in a food processor to make crumbs. Toast until golden brown.

In a medium skillet, sauté garlic in olive oil over medium low heat until just translucent. Add diced sundried tomatoes and toss until warmed through and coated with oil. Toss in toasted breadcrumbs and add more olive oil, if necessary, to moisten the mixture. Turn off heat, season with kosher salt and freshly ground black pepper, and mix in minced basil. Set aside.

Check over and scrub or debeard mussels, if necessary.

If any mussel shells are open, tap to see if they close themselves--if not, they're not safe to eat.

In a large bowl, sprinkle mussels with flour and cover with cold water to help them "cough up" any sand.

Peel outer casing from chorizo and finely dice.

In a large heavy soup pot or dutch oven, heat olive oil over medium heat.

Add chorizo and cook, stirring, until slightly browned, about 4 minutes.

Remove from pot with a slotted spoon and reserve.

Add a chopped Spanish onion to the oil in the pot and cook until translucent, another 4 to 5 minutes.

Increase heat to medium high, add white wine, and bring just to boil.

Fill pot with mussels and top with chorizo.

Cover and cook, stirring occasionally, until mussel shells are all open, about 10 to 12 minutes.

To make croutes, thinly slice ciabatta and brush with extra virgin olive oil.

Grill until both sides are golden brown and then immediately rub with a halved garlic clove.

Serve mussels in large bowls, ladling broth and chorizo bits over.

Top generously with breadcrumb mix.

Plate with ciabatta croutes for dipping.

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