

## Salonika-Style Stuffed Mussels

From *The Food and Wine of Greece* by Diane Kochilas  
submitted by Elizabeth Mandel

### Ingredients

- 2 1/2 - 3 lbs medium to large mussels
- 3 Tbsp olive oil
- 2 medium onions, finely chopped
- 1/2 c long grain rice
- strained fresh juice of 1 lemon
- 1/4 c dry white wine
- 1 large garlic clove, finely chopped
- 1/3 c chopped fresh parsley
- 1/4 c finely chopped fresh dill
- 1/4 Tbsp allspice
- pinch of sage
- 1/2 tsp dried marjoram
- salt and freshly ground pepper, to taste
- 1 lb baby shrimp, cleaned and shelled

### Directions

1. Wash and scrub mussels very well to remove all sea matter from shells. In a large pot, bring 1 cup water to a boil. Add mussels. Cover and let simmer for 2-3 minutes until shells have all opened. Remove at once, rinse, strain, and set aside.



2. Heat oil in a large heavy skillet. Saute onions until translucent, 2-3 minutes, stirring frequently. Add rice, lower heat to medium, and continue to stir for another 3-4 minutes. Add half the lemon juice and half the wine. Stir in garlic, cover and simmer over low heat for another 5-7 minutes, until rice is softened but not cooked all the way through. Toss in shrimp and add parsley, dill, allspice, sage, marjoram, salt and pepper. Stir for another minute.
3. Fill each mussel with 1 - 1 1/2 tsp of rice stuffing. Close shells as much as possible, tying with thread if necessary. Place in skillet over remaining rice mixture. Pour in remaining lemon juice and wine, plus a little water if necessary. Simmer, covered, over low heat for 15-20 minutes, until rice is thoroughly cooked. Serve hot.