

CAPE COD COMMERCIAL  
**FISHERMEN'S  
ALLIANCE**



**Impepato di Cozze con Fettunta**

*Spicy Mussels in Tomato Sauce with real Italian garlic bread*

Serves four.

Ingredients:

*For the fettunta*

loaf ciabatta bread, cut into thick slices  
extra virgin olive oil to drizzle  
2-3 cloves garlic, peeled, to rub on bread

*For the mussels*

3 Tablespoons olive oil  
5 cloves garlic, finely chopped  
3/4 teaspoon hot red pepper flakes, or more if you like it hotter  
1 bunch Italian parsley, finely chopped (reserve a little for garnishing at end)  
1 box Pomi chopped tomatoes, or 1 can chopped tomatoes  
4 pounds of mussels, scrubbed clean and beards pulled off  
1/2 cup white wine

Grill the bread slices on a hot grill on both sides so they are crunchy with grill marks but not toasted through. Drizzle each slice with olive oil and rub the garlic cloves onto the bread. Set aside.

Put a large deep pot that will accommodate all of the mussels on medium heat and add olive oil. Once oil is hot, add garlic, red pepper and parsley and sauté until garlic is translucent. Add chopped tomatoes and let simmer for 15 minutes until the sauce comes together.

Add cleaned mussels and white wine, stir and cover. Stir every 5 minutes or so until mussels start opening. Mussels take longer than other shellfish to cook, so you want them wide open and pulling away from the shell. Remove the mussels to a bowl as they get cooked. Keep stirring the pot every few minutes and removing the mussels until they are all cooked.

Dish mussels and sauce out into individual bowls, sprinkle with chopped parsley and add two slices of fettunta.

Buon appetito!