**Mussels** (adapted from Ina Garten)

3 pounds mussels

1/3 cup all purpose flour

2 tablespoons unsalted butter

2 tablespoons good olive oil

1 cup chopped shallots (5 to 7 shallots)

1.5 tablespoons minced garlic (5 to 6 cloves)

½ cup chopped canned plum tomatoes, drained (4 ounces)

½ teaspoon good saffron threads

1/3 cup chopped flat leaf parsley

1 tablespoon fresh thyme leaves

1 cup good white wine

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

In a large non-aluminum stockpot, heat the butter and olive oil over medium heat. Add the shallots and cook 5 minutes; then add garlic and cook for 3 minutes more, or until the shallots are translucent. Add tomatoes, saffron, parsley, thyme, wine, salt and pepper. Bring to a boil.

Add the mussels, stir well, then cover the pot, and cook over medium heat for 8 to 10 minutes, until all the mussels are opened (discard any that do not open). With lid on, shake the pot once or twice to be sure the mussels don’t burn on the bottom. Pour the mussels and the sauce into a large bowl and serve hot.