

## Mussels with Tomatoes, Jalapeño and Tequila

### Ingredients

- 4 tablespoons butter
- 5 garlic cloves, minced
- 3/4 cup diced tomatoes
- 1/2 cup sliced green onions
- 1/2 cup thinly sliced celery
- Sliced jalapeño peppers (I use the ones in a jar. Use as many or as little as you like, I use LOTS!)
- 1/4 cup tequila
- 2 tablespoons fresh lime juice
- 1 1/4 pounds mussels (about 40), scrubbed, debearded (You can use uncooked ones in the shell, or cooked ones that are frozen and removed from shell)

### Preparation

**If using Uncooked Mussels in the Shell** - Melt butter in heavy large pot over medium-high heat. Add garlic; sauté until fragrant, about 1 minute. Mix in tomatoes, then next 5 ingredients. Simmer sauce uncovered until slightly reduced for about 10 minutes or so. Add mussels. Cover and steam until mussels open, about 7 minutes (discard any mussels that do not open. Season with salt and pepper.

**If using Frozen, Cooked Mussels** - Melt butter in heavy large pot over medium-high heat. Add garlic; sauté until fragrant, about 1 minute. Mix in tomatoes, then next 5 ingredients. Simmer sauce uncovered until slightly reduced for about 10 minutes or so. Add mussels. Cover and steam until the mussels are warmed through. Season with salt and pepper.