French Mussels in White Wine Sauce

2 pounds mussels, scrubbed clean

1/2 cup dry white wine

2 Tablespoons butter

1 minced shallot

2 cloves garlic, minced

2 teaspoons flour

1/4 cup minced parsley

Put the mussels in a bowl of salted water (1 Tablespoon salt per quart of water) for 10-15 minutes.

Pour wine in the bottom of a large pot. Add the mussels.

Cover and bring to a boil and then reduce the heat to low.

Cook 5-7 minutes.

Transfer mussels to a bowl using tongs.

Pour cooking liquid into a measuring cup.

Melt the butter in saucepan.

Add the shallots and cook until translucent.

Add the garlic and cook a minute more.

Stir a teaspoon of flour to the pan to thicken.

Slowly add 1 cup of cooking water to pan.

Stir in parsley.

Pour sauce over mussels to serve.