

BOSTON Herald

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WEDNESDAY, MARCH 11, 2009 • 75 CENTS (\$1.00 30 MILES OUTSIDE BOSTON)

FOOD Eat, drink and be ... Irish

By KERRY J. BYRNE

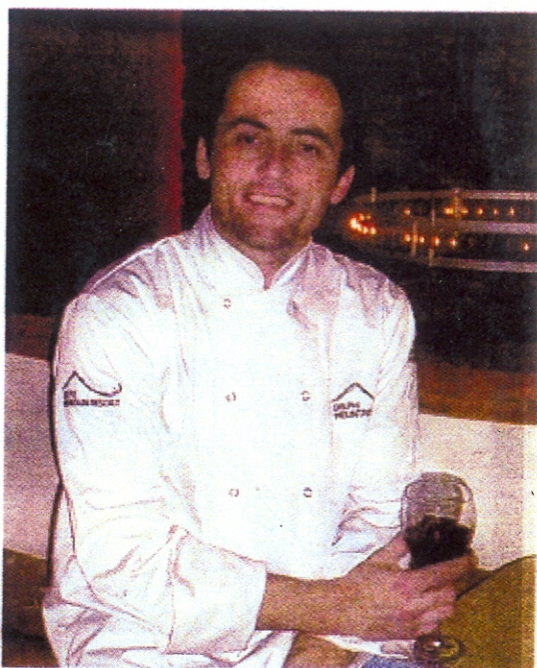
The St. Patrick's Day dining and drinking scene offers a little something for everyone: from the latest in contemporary Irish cuisine to a stout-and-whiskey-fueled green-bikini contest (we did say a little something).

■ The Gaelic Gourmet Gala at the Seaport Hotel on Saturday features chef Gerard Reidy of Ireland's exclusive Delphi Mountain Resort, who will join with local luminaries Rachel Klein of Aura and Barbara Lynch of No. 9 Park to prepare high-end Irish fare. Go to irishmassachusetts.com for information.

■ If you're seeking a more affordable taste of Ireland, The Battery (379 Washington St., Allston, 617-987-0884) is a "classic Irish chipper," in the words of Cork-born owner Mary Kiely. The take-out shop serves twice-fried homemade chips, fish & chips, battered deep-fried sausage and the new-tradition curry dishes that are popular in Ireland.

■ Among the countless liquid celebrations throughout town, the pints of Guinness start pouring at 8 a.m. St. Patrick's Day at the Black Rose (160 State St., 617-742-2286), with a performance by Black 47 and free Irish breakfast for the first 100 customers.

■ Jameson Irish Whiskey, meanwhile, is sponsoring events across town over the next few days — including a green-bikini contest at McFadden's Pub (148 State St., 617-227-5100) on Saturday, followed by a Lucky-Charms-eating contest on Monday. Neither is Irish or traditional, but who's counting?



GREEN PARTY: Chef Gerard Reidy will prepare upscale Irish fare at the Gaelic Gourmet Gala on Saturday.

KILLARY FJORD MUSSELS

2 lbs. fresh mussels
1 small onion, finely chopped
2 T. Kerrygold butter
3 cloves garlic, peeled and crushed

1 c. sauvignon blanc
1 bay leaf
Handful of parsley stalks
1 c. fresh cream
1 bunch fresh basil leaves
1 bunch fresh curly parsley
Black pepper to taste

Clean mussels by pulling out the beard and scraping off any barnacles attached to shell.

Place onion and butter in a large saucepan and sweat for a few minutes. Add garlic and sweat another 2 minutes. Throw in stalks from parsley and bay leaf.

Add mussels, then white wine and cover. Cook over medium heat for 8-10 minutes.

The mussels are cooked when shells have opened. Do not overcook.

Strain the liquid stock into another saucepan, bring to a boil and reduce by half. Cover the mussels with a cloth to keep warm. Add cream to stock and simmer another 10 minutes over low heat until sauce has a coating consistency.

In the meantime, place the picked parsley and basil leaves into a food processor and blend together with a little hot water until it forms a creamy paste. Add paste to cream sauce and mix well together. Season with a little cracked black pepper. Place mussels into large bowl and pour sauce over top. Eat with homemade brown bread or warm white baguette. Serves 2.

(From Gerard Reidy, Delphi Mountain Resort, Ireland.)