

Sautéed Prince Edward Island Mussels

SKILL
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MAKES
6 Servings

Ingredients

- 6 pounds mussels
- 2 ounces olive oil
- 2 Tablespoons garlic (chopped)
- 3 Tablespoons shallots
- 1 Tablespoon horseradish
- 2 Tablespoons Stonewall Kitchen Maine Maple Champagne Mustard
- 2 ounces lemon juice
- 4 ounces ale or Chardonnay, optional
- 3 ounces butter
- 2 Tablespoons fresh parsley, chopped



Directions

1. Rinse and discard cracked or dead mussels.
2. Heat olive oil in skillet or large saucepan until hot, not smoking.
3. Add mussels to heated oil, tossing mussels in all.
4. Add garlic, shallots and horseradish, tossing or stirring with a spoon, 2-3 minutes.
5. Add Maine Maple Champagne Mustard, lemon juice, (optional ale or Chardonnay) and butter.
6. Cover to allow mussels to steam for 1 minute or until they open. Discard any mussels that do not open after cooking.
7. Garnish with chopped parsley.
8. Serve with fresh bread.

