



Blue Ocean
MUSSELS

Naturally Good

BEER-STEAMED MUSSELS

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SERVES: 4 | **PREPARATION TIME:** 7-10 minutes
COOKING TIME: 25-30 minutes | **DIFFICULTY:** Easy

INGREDIENTS

- 30 ml olive oil
- 300 g chorizo, chopped and casings removed
- 1 medium onion, thinly sliced
- 2 garlic cloves, finely chopped
- 5 ml salt
- 2 ml ground black pepper
- 700 ml beer of your choice
- 60 g butter
- 1 kg live mussels, washed and de-bearded, or 400 g local frozen half-shell mussels, thawed
- 50 ml coriander, roughly chopped
- crusty bread, for serving

A LITTLE TIP

Not too big on bread? These mussels are also great served on a bed of rice, a bed of cous cous, or even a bed of roses - for those feeling a little *bon jovial*.

METHOD

1. Heat the olive oil in a large pot over a medium heat.
2. Add the chorizo, onion, garlic, salt and pepper and sauté for about 10 minutes until the onions are soft.
3. Add the beer and butter, increase the heat and bring to the boil - cook for 1 minute to reduce slightly.
4. Add the fresh mussels, cover with a lid and steam for 5-8 minutes until the mussels have opened.
5. If using local frozen half-shell mussels, only cook for 4-5 minutes.
6. Spoon into serving bowls, garnish with coriander and serve with crusty bread.

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