

**Chef Craig Marr / Breachway Grill**

2 lb. Whitewater Mussels

3 strips Bacon – diced

4 oz. Corn

½ cup Sliced Onions

2 oz. Bourbon

3 oz. Heavy Cream

In a large deep dish sauté pan or stock pot, add 2 Tsp vegetable oil and heat on med high. Add diced bacon, sliced onions, ½ Tsp of black pepper, pinch of sea salt to pan and sauté until onions are golden brown and bacon is crisp. Add Whitewater Mussels and stir. Deglaze pan with Bourbon. Add Heavy Cream & Corn. Cover and allow to boil, stirring occasionally – for 5-6 minutes uncovered – to allow sauce to reduce a bit. Serve in a bowl with slices of garlic bread.

