

Spring Equinox Mussels

Ingredients:

2 pounds Whitewater or Big One, American Mussel Harvesters mussels
1 TBS Olive Oil
3 Shallots, thinly sliced
2 Cloves Garlic, minced or thinly sliced
3 Red Chiles, thinly sliced
4-6 Stalks Lemongrass, finely chopped
2 Limes, zested, squeeze juice for recipe
4 Lime leaves (optional) thinly sliced
1 bottle of Ale Beer



Method:

In large skillet or dutch oven heat olive oil over medium heat, saute the shallots for about 3 minutes. Add the chilies, lemongrass, lime zest, garlic, and most of the lime leaves (if using). Cook another minute or two. Add the bottle of beer, stir to deglaze bottom. Add the mussels cover and cook until opened. about 3-5 minutes. Add the juice from the 2 limes, and pour into a bowl. Serve with a sliced toasted Bagette or crusty bread. Enjoy!