

Steamed Blue Mussels in Garlic Cream Sauce

By: Chef Steve Watson of Central Dairies

Ingredients:

3 lbs Fresh blue mussels
2 Beer
1 tsp Spy glass Butter
Juice of 1 lemon
1 tsp Chopped garlic
250 ml Central Dairies 35% Whipping Cream
1 tsp Salt
1/2 cup Chopped red onion
1/4 cup Chopped parsley

Method: In a large stockpot place the salt, spy glass butter, beer and lemon juice and cover and simmer. Add fresh blue mussels, chopped red onion and chopped garlic and steam until they open. Add chopped parsley and pour over mussels and serve immediately. Enjoy!

