

Beer and Garlic Steamed Mussels with Central Dairies 35% Cream Sauce



Ingredients

- 3 lbs. mussels cleaned
- 2 bottles of beer
- 1 tsp ***Spy Glass Butter***
- Juice of 1 lemon
- 1 tsp garlic, chopped
- 250 ml Central Dairies 35% Whipping Cream
- 1 tsp salt
- 1/2 cup chopped red onion
- 1/4 cup chopped parsley

Instructions

- In large stockpot place beer, salt, ***Spy Glass Butter***, and lemon juice
- Cover and simmer
- Add mussels chopped red onion and chopped garlic
- Steam until the mussel shells open, discard any that have not opened
- To reserve juice add Central Dairies 35% Whipping Cream, simmer and reduce to 2 cups
- Add chopped parsley to cream sauce
- Pour over mussels

Serve immediately

