



Central Dairies 35% Cream Sauce Beer and Garlic Steamed Mussels

Ingredients

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

Method

- In large stockpot place Beer and salt Spy Glass Butter and Lemon Juice. Cover and Simmer.
- Add mussels chopped red onion and chopped garlic steam until they open.
- To Reserve juice add **Central Dairies 35% Whipping Cream** and reduce to 2 cups,
- Add chopped parsley and pour over mussels

Serve immediately