



Premium Mussels

INGREDIENTS

- 2 lb mussels (cleaned)
- 2oz pancetta, diced (substitute 4 strips of bacon, diced)
- 4 cloves fresh garlic, finely diced
- 1 shallot, diced
- 1 cup Bent Water's Premium Lager
- 1 Tbs Dijon mustard
- 1 Tbs olive oil
- 2 Tbs butter
- ¼ tsp fresh thyme, chopped
- 1 Tbs fresh parsley, chopped
- Bread/garlic bread for dipping, optional

DIRECTIONS

- Sautee pancetta and shallot over medium heat in olive oil until shallot is translucent and the pancetta begins to color.
- Add garlic and keep moving so the garlic doesn't burn. Continue for about 2 minutes. Add the beer, mustard, thyme, and parsley. Whisk together until the mustard is incorporated.
- Add the mussels and cover. Cook for approximately 10 minutes, until mussels are opened.
- Remove mussels from broth with a slotted spoon and keep warm.
- Add butter to the broth and increase heat to medium high. When the butter is fully incorporated, remove from heat and divide broth into bowls for dipping mussels. Make sure to get all of the pancetta and shallot into the bowls.
- Serve mussels in the broth and eat using the mussel shells as spoons and bread for dipping.