

Grilled Thai Mussels

Ingredients

2 lbs Mussels
1/4 cup Lemon Juice
2 tbsp Sugar
2 tbsp Cilantro, chopped
2 tbsp Fish Sauce or Soy Sauce
2 cloves Garlic, minced
1/4 tsp Hot Pepper Flakes
3 tbsp Cilantro, if desired

Directions

Whisk together all ingredients, besides the mussels. Add cilantro if desired.

Pre-heat grill. Arrange mussels on the grill. Cook for 5 minutes or until mussels are opened. Remove opened mussels from the grill and put in shallow bowl.

Drizzle mussels with the sauce. Mix mussels and sauce until evenly distributed, if desired.

Serve with extra bread for dipping!

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