

Grilled Mussels with White Wine Sauce

Ingredients

2 lbs mussels
1/2 cup fresh lemon juice, divided
6 tbsp butter, melted
1 cup dry white wine
1/4 tsp hot sauce
1/2 tsp dried crushed red pepper
2 garlic cloves, minced
1/8 tsp salt
1/8 tsp black pepper

1/3 cup chopped fresh parsley

Directions

Combine 1/4 cup lemon juice and next 5 ingredients in a large bowl. Set aside. Sprinkle mussels with salt, pepper and 2 tbsp lemon juice. Place mussels in a grill basket.

Grill with lid closed, over high heat about 10 minutes or until shells open. Discard any unopened mussels.

Add mussels to lemon mixture. Toss well. Drizzle with remaining lemon juice and sprinkle with parsley. Serve immediately.

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