

# Steamed Mussels

Mussel shells should be tightly closed or close when lightly tapped. Clean just before cooking. To clean, scrub well to remove mud, seaweed and beard. Rinse well.

Place mussels in a large kettle containing about 1/2 inch of water, beer, or white wine. Bring to a boil and steam mussels tightly covered until shells open, about 5 to 7 minutes.

Discard any unopened mussels. Serve immediately with melted butter for dipping.

For variety, steam mussels in the same amount of white wine, beer, or clam juice as water in above directions.

**Get Fresh**

Reading, PA

610-670-2500

[adelphiaseafood.com](http://adelphiaseafood.com)

