

# HAIRY MUSSEL RECIPES

## No. 2 Hairy Half Shell - Party Food

### Hairy Half Shell

The easiest way to serve mussels whole, as a finger food, while holding a drink in one hand, a conversation and keeping your mits clean.

Depending on how many people you are feeding, nibbles or main course it doesn't matter, but here is the method for half shell mussels.

Mussels need to be submerged in boiling water and par cooked for around 3 - 4 minutes, Drain, keep the water for stock if you are making seafood chowder and grab a bread and butter knife with a reasonably bendy blade, bone handled ones are usually a good choice. Your aim is to leave the mussel sitting on one side of the shell and the knife is to cut the mussel away from the shell so it sits freely. To do this without hacking the mussel to pieces you need the blade to press firmly against the inside of the shell and curve under the mussel to free the meat.

Some of the mussels will only be part open but this is due to only par cooking and if bought fresh from Hairy Mussel Co they should all be in tip top condition. By only  $\frac{3}{4}$  cooking the meat during the first cook, ensures the meat stays tender in the final cooking process. Once you have half shelled all your mussels you can either stack them up in a container and freeze until ready for the main event or lay out on an oven tray, coat with your fave topping and grill for 3 -4 minutes or until they are browning up and piping hot, depending on the strength of your griller.

Lay out on a platter and sprinkle with some coriander or parsley for garnish....

Fave Toppings Suggestions...

Hairy Mussel Thai Top - Soy, Lemongrass and Ginger Root sauce that is especially nice with seafood

Garlic Butter of course - made with butter, fresh garlic, lemon juice, seeded mustard, pepper and a dash of olive oil

Sprinkle of olive oil, grated parmesan and a dollop of Hairy Mussel Red Dress - Smoked Paprika and Sweet Tomato sauce that once again, is especially nice with seafood

Hairy Helen x

**HAIRY MUSSEL™ Co**

First for fresh seafood delivery - Nationwide

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