

made — TO — MATCH

I was fortunate enough to live in Brussels for a year or more, and I believe I probably ate this classic Belgium dish almost weekly. It's one of the great Bistro dishes of the world, and the beverage match of choice for most is a cold refreshing lager. Stella Artois is simply the perfect match for this humble yet ever so satisfying dish. Try it, you'll love it.

Ingredients

- 2Kg Green Shell Mussels (about 6 per person)
- 1 Red Chilli (thinly sliced)
- 1 Tbl Fresh Garlic (minced)
- 1/2 Cup White Wine
- 1/2 Cup Chicken Stock
- 2 Lemons (zest only)
- 50gm Butter (diced)
- 1/2 Cup Italian Parsley (rough chopped)
- Hot Fries
- Mayonnaise

Method

Give the mussels a quick scrub and pull out the beard exposed between the closed shells. Place the mussels in large saucepan. Top with chilli, garlic, lemon zest and add white wine and chicken stock. Stir all together before covering with a lid and placing on high heat.

Cook the mussels for 5 minutes or so, shaking the saucepan intermittently. Remove the mussels as they open so 'early openers' don't over cook while you wait for the last stubborn few to open. Any that fail to open, discard.

Add butter and parsley to the cooking juices left in the saucepan, then pour over the warm mussels.

Serve up the mussels in the saucepan, or divided between bowls (making sure they all get a ladle of the broth over them). Accompany with hot salty fries and some mayo on the side.

Serves 6.

Cheers!

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