

LAGER STEAMED MUSSELS



INGREDIENTS

1 Tbsp. olive oil
1 medium onion, chopped
3 cloves garlic, minced
1(12 ounce) bottle Yuengling Lager
1 ½ lb mussels
1 pinch red pepper flakes (optional)
1 Tbsp. salt
2 Tbsp. fresh parsley, minced fine
2 Tbsp. butter
1 lemon, juiced

INSTRUCTIONS

Rinse the mussels well in cold water in a colander. Tap the colander to be sure the mussels close. If they do not close, they are bad – do not use these. Set aside.

In a dutch oven over medium high heat, add olive oil then onion and garlic and sauté 5-8 minutes or until translucent. Add beer then cook for 5 more minutes. Add mussels, salt, and pinch of red pepper flakes. Reduce the heat to medium and cover. Simmer roughly 5-7 minutes or until the mussels begin to open. Turn the heat off and add the butter, parsley, lemon. Serve with crusty bread or over pasta.



FROM THE KITCHEN OF:

KELSEY BARNARD CLARK

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Yuengling
★ TRADITIONAL ★
LAGER