

PILSNER STEAMED MUSSELS WITH CHORIZO

3 T extra virgin olive oil
½ pound Hard Spanish Chorizo
1 medium sized Shallot sliced thin
4 cloves garlic sliced thin
4 pounds mussels
1 ½ cup Finest Made Hoppy Pilsner
4 T butter
2 T whole grain mustard
¼ cup chopped parsley

In a large sauteuse, heat olive oil add the chorizo let cook 2 minutes and add garlic and shallots cook another 3 minutes until garlic is aromatic. Add the mussels, add the pilsner and cover let steam 5 minutes, or until the mussels open. Remove the mussels, and place in the dish they are to be served in. In the sauteuse add the butter and mustard to the remaining mussel liquor, swirl until the butter is completely incorporated, and then add the parsley. Pour over the mussels and serve. I like to accompany this with French baguette slices toasted in the oven.