

Summer and mussels are meant to be together. The beauty of this recipe is that you can whip it up in under 10 minutes and the **mussels** will keep in the fridge for up to three months.

This is the perfect **mussel recipe** for your summer entertaining. You can serve the marinated mussels spread on a cheeseboard with your favourite selection of cheeses, fruits, meats or breads. Think buffalo mozzarella, pickled onion, green pear, grissini and anchovies – delicious!

## Ingredients

- 1kg Kinkawooka Pot Ready Mussels
- 1 cup white wine vinegar
- 1 cup of water
- 1 teaspoon whole black peppercorns
- 1 tbsp sugar
- 2 chillies, sliced
- 1 teaspoon mustard seed
- 3 bay leaves
- 2 cloves of garlic, sliced
- 1 teaspoon smoked paprika

## Method

1 Open the pack of Kinkawooka Pot Ready mussels and strain off the water. Give them a quick rinse under cold water.

2 Heat up a pot with approximately 1cm of water. When the water is boiling, add the mussels and cover with a lid. Steam them for a couple of minutes, stirring every minute or so until they open.

3 Remove from the heat and strain the mussels off, keeping some of the liquid in a bowl.

4 Heat the cup of white wine vinegar, sugar and water in a pot until it reaches boiling point. Add garlic, chilli, mustard seeds, peppercorns and paprika and put aside to cool.

5 Remove the mussel meat from the shells and place in a sterilised jar.

6 Once the marinade has cooled, pour over the mussels and seal the jar.

7 Mussels will last up to 3 months in the jar in the fridge.