

Ingredients

- 1kg packet of ready to cook **Boston Bay Kinkawooks Mussels**
- 250 grams of fresh Mexican chorizo. Remove casing.
- 1 tbs of quality olive oil
- 1 medium white onion, thinly sliced
- 2 garlic cloves, finely chopped
- 1 ¼ tsp of ground cumin
- 1 tsp kosher salt
- 2 tbs unsalted butter
- ½ cup coarsely chopped parsley
- 1 stubby of Mexican pilsner

Method

1 Open the pack of Boston Bay ready to cook mussels and strain off the water. Give them a quick rinse under cold water.

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

3 Try to make sure every mussel comes into contact with the heat, which helps to make sure they open.

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

5 Heat olive oil in a Dutch oven over medium heat. Cook chorizo, onion, chopped garlic, cumin and salt, stirring frequently to break up chorizo. Cook until onions are softened and chorizo is cooked through - about 10 minutes.

6 Add beer and butter; increase heat to medium-high and bring to a boil. Cook for 1 minute to reduce slightly.

7 Add the mussels and leftover liquid, cover and cook for 3-5 minutes.

8 Ladle into large serving bowls and sprinkle with chopped parsley.

9 Serve with toasted crusty bread and enjoy with a Pilsner beer.