

This recipe is fast, extremely tasty and bound to please. Use the very best **Australian mussels** from Eyre Peninsula Seafoods and enjoy a splash of summer during the dreary winter days with a Pirate Life South Coast Pale Ale. Perfection.

Ingredients

- **1kg pot ready mussels**
- 4 teaspoons of olive oil
- 4 shallots, chopped
- 2 garlic cloves, crushed
- 2 thyme sprigs
- 2 bay leaves
- 1 cup Pirate Life South Coast Pale Ale
- 3 tablespoons finely chopped fresh parsley
- 2 1/2 ounces of butter, cubed

Method

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

2 Heat up a pot with approx. 1cm of water. When the water is boiling add the mussels. Cover with a lid, steam 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 Return the mussels to a large bowl and cover with a lid to keep them warm.

5 Heat a large saucepan over high heat until very hot. Add the oil, shallots, garlic, thyme, and bay leaves. Stir to combine and saute until shallots are translucent.

6 Add the beer and simmer to cook off the alcohol and reduce by half.

7 Add 1 cup of the mussel liquid to the sauce and bring to the boil and reduce.

8 Add the butter and whisk until the butter has melted and the mixture is evenly combined.

9 Add parsley to the sauce and heat through.

10 Add the steamed mussels to the sauce and stir to combine and the mussels are heated through and serve.