

Ingredients

- 1kg packet of ready to cook Boston Bay Kinkawooka Mussels
- 2 garlic cloves, crushed
- 1 onion, thinly sliced
- 2 tsp of dry mustard
- 2 tsp water
- ½ cup mayonnaise
- 1 cup dry white wine
- 3 tbs unsalted butter
- 500g packet of frozen French fries
- 2 tbs parsley, roughly chopped

Method

1 Open the pack of Boston Bay Kinkawooka 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 Cook the French fries in the oven as per the packet instructions - keep warm in the oven if necessary.

6 In a medium pot, add butter, onion and garlic and a pinch of salt. Cook covered on a medium heat until golden - stir occasionally.

7 Whisk mustard and water together until smooth in texture. Add mayonnaise and a pinch of pepper and whisk together.

8 Add wine to the onion and bring to the simmer, stirring occasionally - about 5 mins. Add the mussels, liquid and parsley, stir and cover for 2-3 minutes. Season with salt.

9 Serve with fries and mustard mayo.