

FRENCH ONION BRAISED MUSSELS



Featuring Kettle Cuisine's French Onion Soup

INGREDIENTS:

Mussels

- 1 tbsp Butter, unsalted
- 1 tbsp Bacon
- 2 oz Calvados
- 1½ lbs Mussels, cleaned
- 1½ cups French Onion Soup
- To taste Salt & Black Pepper

Crouton

- 4 Baguette slices
- 2 tbsp Butter, unsalted

METHOD OF PREPARATION:

Mussels

1. Add butter to heated sauté pan; wait until hot and butter stops foaming.
2. Add bacon and cook until rendered.
3. Remove from heat and deglaze with Calvados .
4. Return pan to heat and add mussels.
5. Add French Onion Soup; stir well and cover.
6. Simmer until mussels open, cook for an additional minute uncovered.
7. Season with salt and pepper to taste.

Crouton

1. Spread butter over top side of bread slices.
2. Toast until evenly browned.
3. Serve aside braised mussels for dipping.

To learn more please contact us.

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