

# FRENCH ONION BRAISED MUSSELS

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Featuring Kettle Cuisine's French Onion Soup

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**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.

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To learn more please contact us.

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