

MUSSELS WITH SMOKED CHIPOTLE BUTTER

INGREDIENTS:

2 cups wine

1 onion sliced

1 kg green lipped mussels

50gms butter

1Tbsp smoked chipotle tobasco



Heat a large pot and add white wine and onions, replace lid and cook until onions are soft then add mussels. Replace lid and steam in the pot until the mussels just start to open.

Melt butter in a pot and add chipotle tobasco.

Remove mussel meat from shells and add to the melted butter sauce. Mix together and serve.

