



## **Mussels in Irish Cider**

A flavorful, comforting dish that pairs perfectly with a pint of your favorite Irish brew!

### **Ingredients:**

- Fresh mussels – available at Sierra Gold!
- 2 cloves garlic, minced
- 1 small shallot, finely chopped
- 1 cup Irish cider (like Magners or Bulmers)
- 2 tbsp fresh parsley, chopped
- 2 tbsp butter
- Crusty bread for serving

### **Instructions:**

- Rinse mussels under cold water, discarding any that don't close when tapped.
- Melt butter in a large pot over medium heat. Add shallots & garlic, sautéing until fragrant.
- Pour in Irish cider, bring to a simmer, then add mussels. Cover & steam for 5 minutes until mussels open.
- Stir in fresh parsley & serve with crusty bread to soak up the delicious broth!