

## **Penn Cove Mussels with WildeBerryaki Marinade**

Penn Cove mussels are a Whidbey Island favorite and when combined with WildeBerryaki it's beyond dee-lish!

Ingredients:

\*1 package of fresh Penn Cove mussels (wash thoroughly and de-beard if necessary)

4 tablespoons of WildeBerryaki

1 bottle white wine; ½ cup for the mussels...the rest for you and your lucky guests!

¼ cup chopped shallots

2 cloves minced garlic

½ stick of butter

2 tablespoons olive oil

5 sprigs of chopped fresh Italian parsley or cilantro

French baguette or gluten free bread substitute to sop up the juices!

In a large skillet with a lid, saute the shallots, garlic, olive oil and butter over medium heat until soft. Add the mussels, wine, and 4 tablespoons of WildeBerryaki. Increase the heat until the juices start to simmer. Cover the skillet and steam for approximately 5 minutes or until shells are open and thoroughly cooked (discard any unopened shells).

Remove from heat. Use tongs or serrated spoon to remove mussels and arrange them on a beautiful platter with a lip to accommodate extra juices. Pour remaining juice over the mussels. Sprinkle fresh parsley or cilantro over your 5 star meal and enjoy with some bread of your choice, accompanied by a nice white wine. Cheers!

Visit Penn Cove Shellfish at <http://www.penncoveshellfish.com/index.html> to learn all about their magnificent mollusks!

\*Please Note: To keep mussels fresh, store them in the refrigerator and cover with damp paper towels to keep them moist. Never store them in a bowl of water.