

Hard Cider and Basil Steamed Mussels

Created By Chef Ilona Daniel

Serves 6

5 lbs PEI mussels,

¼ cup butter

2 onions, sliced

1 cup hard cider (I like Strongbow)

1 cup whipping cream

2 pinches of saffron

½ bunch basil

In a large stainless steel pot over medium high heat, melt the butter, and sweat the saffron, onion, and garlic for 5-7 minutes. Turn heat up to high, and add the cider; reduce by half. Add the whipping cream, and reduce by half again. Add the mussels, cover, and continue to cook for 5 minutes, or until all the mussels are fully opened. Stir in the basil, and serve immediately.