



Where Seattle Goes For Seafood

Presents

TEQUILA LIME MUSSELS

Serves 2

1 lb	Blue mussels
1/2 oz.	Jalapeno peppers cut into rings
2 tbsp	Sherry
1/4 cup	Clam juice
1 tsp	Garlic minced
1 oz.	Whole butter
1/4 cup	Heavy cream
1 tbsp	Cilantro minced
1 tbsp	Tequila (gold)
2 each	Lime wedges

Instructions:

1. Combine all ingredients into a saucepot and place a lid on top to cover.
2. Heat over medium until the mussels open completely and the liquid has come to a boil.
3. Place in a serving dish and serve with bread for dipping.