

Mussels Berwick Style

Ingredients

- 1lb Lindisfarne Mussels (cleaned)
- 1/2 pint dry Berwick cider
- 1/4 pint double cream
- 1 clove garlic (wild garlic leaves are better)
- 2 oz chopped parsley
- 1 shallot (finely chopped)



Preparation

Use a large pan with well fitting lid, very hot. Toss in Mussels, shallots and cider. Place lid on pan and cook until mussels fully open (approx 1 min). Remove the mussels from the pan and add in the cream. Reduce the liquid by half. Add the chopped parsley and season. Pour the mixture over the mussels and eat immediately with fresh, crusty bread.



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