

CHBC Demo Recipes

Tree Cutthroat Drunken Mussels

(yield 2)

A

2 tbsp grape seed oil
3 cloves garlic (sliced)
¼ tsp caraway seeds
½ leek (sliced, white and light green parts only)
1 lb mussels (debearded)
to taste sea salt and cracked black pepper
½ bottle Tree Cutthroat Beer

B

3 tbsp butter (cold)
½ cup red pepper (matchstick cut)
¼ cup green onion (finely sliced)
to taste sea salt

- A. Heat a pan on medium heat till hot. Add grape seed oil, garlic and caraway, and sautee until garlic is golden. Add leeks, mussels, salt and pepper and sautee until warmed. Add Tree Cutthroat Beer, cover and cook until mussels open.
- B. Stir in butter, red peppers, green onions and salt if needed. Continue to stir until the butter has melted in and a velvety sauce results. Bon appetite!



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