

Garlic Parmesan Mussels

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Another tried and true side dish fit for a backyard BBQ party. Most people who aren't accustomed to mussels get squeamish but as soon as a few brave souls dive in, the cache quickly disappears. This easily scales up to any quantity from dinner for one to feeding a good sized crew of friends and family.

Ingredients

8 New Zealand Mussels

1 Tablespoon Butter

1 Tablespoon Garlic, coarsely chopped

2 Tablespoons Parmesan

Steps

- Place frozen mussels on grill. Continue to cook until fully thawed.
- Combine butter and garlic, heat in microwave for 30 seconds to melt.
- Pour out any melted liquid that may have pooled in the shell.
- Distribute garlic & butter mixture equally over mussels.
- Top each mussel with Parmesan cheese.
- Continue to grill with lid on until parmesan cheese is melted.
- Eat.