

Stone Buenaveza Steamed Black Mussels

Spicy Chorizo, Stone Delicious Mustard, Stone Buenaveza Salt & Lime Lager, Fresno Peppers & Salsa Roja Butter

INGREDIENTS

- 4 oz Mexican Chorizo crumbled
- 2 tbsp Minced Shallots or Red Onion
- 1 tbsp Minced Garlic
- 1 small Fresno Pepper or Jalapeno Seeded & Thinly Sliced Rounds
- 1 tbsp Delicious IPA Mustard
- 1 12oz can Stone Buenaveza Salt & Lime Lager
- 4 tbsp Salsa Roja Butter
- 1 tbsp Chopped Italian Parsley

DIRECTIONS:

1. Start by preheating a 12-inch Skillet on the stove at high heat, adding a tablespoon of cooking oil to the pan.
2. Once your pan is nice & hot add chorizo and begin to brown breaking up any large pieces to achieve a nice crumble.
3. When your chorizo is browned add shallots, garlic, & Fresno peppers until they are fragrant.
4. Lower your pan heat to medium-high heat to avoid scorching, at this point add your mustard and mix into your chorizo mixture.
5. Next add your mussels & toss so that the chorizo mixture starts to coat your mussels.
6. Next add Stone Buenaveza Salt & Lime Lager to Mussels and place a lid over the pan to allow Mussels to steam and the shells to open.
7. Once all mussels are open remove the lid and reduce your broth by half.
8. To finish, mussels melt in your Salsa Roja butter into the pan swirling to help the butter melt evenly.
9. Place cooked mussels and broth into a large serving bowl garnishing with your chopped parsley & serve with a fresh baguette or buttered toasted baguette of your choice. ENJOY!!!

NOTE: To make Salsa Roja Butter combine 4oz softened whole butter with 2 tbsp of your choice of red salsa and mix until they are well incorporated. Leave at room temperature until you are ready to use it.