

Garlic Mussels

Ingredients

12 mussels per person
Crushed clove garlic
3tbsp fresh breadcrumbs
1tbsp chopped parsley
Melted butter, enough to bind crumbs

Method

Steam the mussels in a pan until open. Take away one half other shell, and lay the mussels meat side up in a dish. Mix the breadcrumbs, garlic and parsley, and add the melted butter, just so the mixture binds together. Put 1tsp of mixture on top and place under the grill and cook until golden brown. Serve with a little watercress, or other leafy salad.