



KINKAWOOKA MUSSELS IN WHITE WINE SAUCE

INGREDIENTS

- 2 tbsp butter
- 1 tbsp oil
- 1 small finely chopped brown onion
- 2 cloves of garlic, crushed
- 6-8 thyme stalks
- 200ml white wine Riesling
- 1kg fresh mussels
- 250ml cream
- 1tbsp chopped parsley
- Salt and pepper

METHOD

Heat oil in a large pot

Add butter

Add onion and garlic and sauté for 3 minutes

Add thyme

Add wine and 1kg mussels

Place lid on pot and cook for approximately 5 minutes

Stir in cream and re-heat

Add parsley and season with salt and pepper

Serve with your favorite crusty bread