

# Seafood Charlie Recipe

## Beer-Steamed Mussels with Peppers and Shallots

A Seafood Charlie Recipe

Prep time: 25 Minutes Cook: 10 Minutes - Serves: 4

4 pounds mussels, scrubbed and rinsed, beards removed.  
1 1/2 tablespoons olive oil  
4 shallots sliced.  
2 springs fresh thyme  
2 cups thinly sliced red and/or yellow bell peppers  
4 garlic cloves, minced.  
2 bottles (11.2 ounces each) Belgian-style pilsner or lager beer  
2 tablespoons fresh lemon juice  
2 tablespoons unsalted butter  
1 teaspoon salt  
1/2 teaspoon fresh ground black pepper  
2 tablespoons chopped fresh parsley  
Crostini for serving (optional)

1. Lightly press any opened mussels; discard any that don't close in a few minutes or any with cracked shells.
2. In large saucepot, heat oil over medium heat. Add shallots, thyme and bell peppers; cook 3 minutes, stirring occasionally. Add garlic; cook 1 minute. Increase heat to high; add beer and heat to a simmer. Add mussels; cover and cook 3 minutes or until mussels open; discard any unopened mussels. Stir in lemon juice, butter, salt and black pepper.
3. Ladle shallot mixture into serving bowls; sprinkle with parsley and serve with crostini for dipping, if desired.

Enjoy!