

Hay Smoked Mussels

Serves 4

This simple shellfish dish cooks beautifully on the charbroiler—the contrast of the green hay grass against the blue-black mussel shells offers a stunning visual, and the resulting taste is clean and fresh.

Ingredients

2 lbs. mussels, cleaned and debearded
2 Tbsp. coarse kosher salt
Organic hay grass
Lemon wedges

Method

Charbroiler: 5-10-in. Flame Height

- Place a thin layer of hay on the hot grill grates, and follow with a single layer of mussels over the hay. Sprinkle the salt over the mussels.
- Broil until the mussels pop open, approximately 5 minutes. Squeeze lemon wedges over the mussels and serve.



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