

# Whaleback White steamed mussels

## Ingredients:

*2 tablespoons extra virgin olive oil*  
*2 shallots, sliced*  
*1 small rib celery, thinly sliced*  
*3 cloves of garlic*  
*2 pounds mussels, cleaned, debearded*  
*500ml Leelanau Brewing Company Whaleback White ale*  
*1/4 teaspoon fresh thyme leaves*  
*1 bay leaf*  
*2 tablespoons butter*  
*1/2 teaspoon salt*  
*Freshly ground pepper*  
*Fresh parsley*  
*Fresh cilantro*

## Directions:

Clean mussels by scrubbing their shells with a brush while rinsing under cold running water. If necessary, use a paring knife to tug and cut out weedy "beards" coming out of the bottom of the shells. Pick through mussels and discard any with broken or open shells that won't close when you tap them

Heat oil over medium-high heat in a large skillet; add shallots and celery. Cook until softened, about 5 minutes.

Add mussels; add beer, thyme, bay leaf, garlic, butter, salt and pepper to taste. Cover. Cook until mussels are open, about 4-6 minutes, keeping pan moving frequently. Discard mussels that do not open. Serve in shallow bowls.

Garnish with parsley and cilantro.

\*Alternatively you can enclose in thick wrap of aluminum foil and cook on a grill or open fire.

