

Recipe of the Week!

Skewered Mussels with Bacon Rashers & Honey Glaze



1kg thawed Germain Seafood Mussel Meat
200gm Bacon Rashers

Glaze:

4 tbsp Honey

1 tbsp Soy Sauce

2 Cloves Chopped Garlic

1 tbsp Chopped Ginger

Wrap each thawed mussel with half a bacon rasher. Place 4 or 5 mussels on each skewer with glaze and grill for 10 minutes on high, turning frequently.

(Wine suggestions—Riesling or Sauvignon Blanc)

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