

Recipe of the Week!

Thai Glazed Half-Shell Mussels

(Serves 4-6)

- 1 Kg Half-Shell Mussels
(Germain Seafood)
- Juice & Zest of 3 Limes
- 1 tspn Palm Sugar or Brown Sugar
- 2 finely chopped Chillies
- 2 tspn fresh finely chopped Coriander
- 2 tspn Fish Sauce
- 2 Cloves finely chopped Garlic
- 2 tspns finely chopped Ginger



Lay mussels out on onto a tray and cover with aluminium foil.

Oven bake at 180oC (160oC for fan forced ovens) for 10 minutes.

Combine all ingredients and spoon onto mussels.

Broil for 2-3 minutes on high until golden.