

## ASIAN STEAMED MUSSELS

- |   |  |   |                  |
|---|--|---|------------------|
| 1 | Tbsp light colored vegetable oil             | 1 | cup white wine   |
| 1 | Tbsp <b>TSG Outrageously Garlic</b>          | ½ | cup sour cream   |
| 1 | bag frozen pepper stir fry mix               | 2 | lb fresh mussels |
| ¼ | cup chopped fresh cilantro                   |   |                  |
| ¼ | cup <b>TSG Racy Wasabi Raspberry Mustard</b> |   |                  |
| 1 | tsp salt & pepper                            |   |                  |

1. In Large Pot, Sauté the olive oil, TSG Outrageously Garlic and the frozen pepper stir fry mix
2. Next add the white wine, TSG Racy Wasabi Raspberry Mustard, TSG Sea Salt and Mixed Peppercorn Blend and sour cream. Mix well and bring to a boil.
3. Next add the mussels and cover pot with lid or foil. Cook for 3 – 5 minutes until the mussels open and are fully cooked.
4. Transfer to Large Serving Bowl and Sprinkle with Chopped Fresh Cilantro

**Tip:** For added kick add ½ tsp crushed red pepper and the juice of a half of a lemon. Serve with bread sticks for a complete meal for two!