



baked mussels

NIBBLEDISH CONTRIBUTOR

Ingredients

- fresh mussels
- h2o
- s&p
- butter
- bread crumbs
- olive oil
- combination of cheeses (whichever you fancy)

Instructions

The steps:

Cook the mussels in boiling salted H2O until the shells pop open.
Discard whatever mussel that doesn't open.

Place the mussels on a baking sheet.

Season with s & p.

Put a pat of butter on top of each mussel.

Sprinkle the mussels with a mixture of breadcrumbs, olive oil and a combination of cheeses (whichever you prefer).

*** I used a combination of mozzarella, pecorino romano, parmigiano reggiano, asiago & provolone. ***

Optional: Finish off with a drizzling of good olive oil.

Bake/Broil in the oven until the breadcrumbs are golden and the cheeses, nicely melted.