



Smoked Tomato Mussels

NIBBLEDISH CONTRIBUTOR

Ingredients

- cedar wood chips/plank, soaked for minimum 4 hours
- 2 lbs fresh mussels
- one can tomato paste
- one can tomatoes (or fresh tomatoes)-
- 1 tsp garlic or 4 garlic cloves finely chopped
- 2 green onions, diced
- 1 tsp chili pepper flakes
- 1/4 tsp thyme
- 1 bay leaf
- 1/4 cup red wine (merlot is OK)

Instructions

- 1) Soak the wood (if you don't, it will catch fire)
- 2) clean the mussels, trim off any beards, discard anything that is already open
- 3) cook the tomatoes, paste, wine, spices together - bring up to a boil, then reduce heat and let simmer for 45 minutes
- 4) set BBQ to med/med-high, place wood chips into bbq, let sit for 30 minutes
- 5) using a BBQ safe pan, add tomato sauce and mussels, cook until mussels open
- 6) discard any mussels that did not open (this is SAFETY info)
- 7) enjoy!