



Mussel hors d'oeuvres

NIBBLEDISH CONTRIBUTOR

Ingredients

For app. 4 people:

1 baguette

2-3 ounces olive oil

2 cloves og garlic

2 cans of mussels

Parmesan cheese

Instructions

Slice the baguette, toast the slices lightly and put them on a baking tray on top of a bakingsheet.

Prepare a mixture of olive oil, crushed garlic, salt & pepper and spread a little on each slice of toast.

Chop up the mussels roughly (you can used canned ones if you like) and add a portion to each of the toasts.

Top off with freshly grated parmesan cheese (or mozerella for a lighter taste) and grill/bake until golden.

Serve right out of the oven!
