

# Mussels Au Gratin

## Ingredients

12 mussels  
1 egg white  
1 tsp. water  
1/2 cup bread crumbs  
1 tsp. parsley, chopped  
1 tbsp. melted butter  
1 slice bacon, chopped  
salt and pepper (to taste)

## Directions

Beat the egg white with water. In a separate bowl, mix the bread crumbs and parsley. Cover and steam mussels in a small amount of water over high heat until open ( 5 to 8 minutes). Remove mussel meat from shells, reserving half the shells. Dip mussels in egg, then in bread crumbs. Place mussels back in half shell and drizzle with melted butter. Sprinkle with chopped bacon. Arrange each shell on a baking sheet and broil 3 to 4 minutes or until tops are browned.

Serve as an appetizer. Serves 2.

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