

New England Mussel Chowder

Ingredients

2 lbs. mussels
2 oz. salt pork or bacon, diced
2 medium potatoes
Salt and pepper to taste
1 large onion
1 Tbsp. flour
2 cups warmed light cream

Directions

Rinse and de-beard mussels, then steam them in a large pot with one cup of water until all shells open up (about 4 minutes). Remove meat and chop in half. Save 1 ½ cups strained mussel broth.

In separate pot, sauté salt pork or bacon until partially rendered. Add onions, sauté until transparent, add flour and blend. Add broth, stir and bring to boil. Add potatoes, boil until done (about 10 minutes). Add mussel meats and cream. Season to taste.

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