

# Penn Cove Mussels with House Sausage, Rainier Beer, and Caraway Croutons



## Ingredients:

5lbs. Of mussels  
1 qtr. thin sliced onion  
1 c thin sliced garlic  
1 qtr. sausage, small/med dice  
1 can rainier (16 oz.)  
1.5 c butter, cut in cubes  
1/3 c lemon juice  
Chopped parsley to top

## Caraway croutons:

1/3 c caraway seeds  
1lb. Of butter  
¼ c Dijon mustard  
2 qtrs. day old bread, crusts cut off  
1 T kosher salt

## Preparation:

In dry pan toast caraway seeds, grind in spice grinder  
Melt butter in small pot, once melted add caraway and dijon mustard  
Cut bread into half inch cubes.  
Toss bread cubes with half of butter mixture. Let sit 10 minutes. Add rest of butter mixture. Season with salt. Taste one! Add more salt to taste.  
Cook in 350 degree oven until golden brown, stirring every 5 minutes.

## PICKUP!

3T oil in pan, saute garlic and onion until soft and starting to develop color  
Add sausage, cook 30 more seconds  
Add mussels, toss, season with salt  
Add beer, cover  
Take cover off when mussels are mostly open  
Add butter and lemon  
Taste, add more butter, lemon and salt to taste  
Put into bowl, top with chopped parsley and caraway croutons