

Razzle Dazzle Mussels yields 24 mussels recipe developed by The Clever Cleaver Brothers®

24 cooked Green Lip mussels

Jalapeno Butter

1/4 teaspoon chili powder

1 stick butter, softened to room temperature

1/2 teaspoon finely diced jalapeno peppers

1/2 teaspoon freshly chopped cilantro

1. Place the Jalapeno Butter ingredients in a mixing bowl. Use a spoon to combine. Place in the middle of a sheet of plastic wrap. Roll the wrap to form a cylinder tube. Refrigerate the butter. This can be done several hours in advance (overnight is OK) so the flavors blend.
2. Place the 24 mussels back in 24 shell halves. Discard the unused shells. Top each mussel with a small piece of Jalapeno Butter.
3. Place a piece of foil on the barbecue grill and pre-heat the grill to medium heat. Place the mussels on the foil and cover the grill. When the butter is melted, carefully remove the mussels. Enjoy the Razzle Dazzle Mussels with garlic toast and a chilled beverage. Makes 24 mussels.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home. Place the cooked mussels, shell halves and butter in separate sealed containers, making sure the mussels and shells don't get crushed. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #2 at your event.

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