

New England Mussel Chowder

2 lbs. Great Eastern Mussels rinsed and debearded
2 oz. salt pork, diced
1 large onion, medium dice
1 Tbs all-purpose flour
2 medium potatoes, peeled and cubed
2 cups warmed light cream
salt and pepper to taste

Directions:

In a large pot, steam mussels in one cup of water until the shells open. Remove mussel meats and cut in half. Save 1 ½ cups strained mussel broth. In a medium sauce pan, sauté salt pork until partially rendered. Add onions and cook until transparent. Add flour and blend. Add broth, stir and bring to a boil. Add potatoes, cover and boil for 10 minutes. Remove from heat, add mussel meats and cream. Salt and pepper to taste. Serves up to 4.

This Recipe is courtesy of Great Eastern Mussel Farms. Find more interesting recipes at:
www.maineaquaculture.com and www.eatmussels.com