



## Mussels with cider

### SERVES 4

With their plump, juicy flesh, mussels are in peak condition this time of the year. We're all so conditioned to pour wine into our sauces that we totally forget about using our native cider instead.

### Ingredients

- 2kg mussels, washed and the beards removed
- 1 small onion, peeled and finely chopped
- 2 cloves of garlic, peeled and crushed
- 6 rashers of good quality rindless streaky bacon, finely chopped
- A good knob of butter
- 400ml dry cider
- 100ml double cream
- 2tbsp finely chopped parsley
- Salt and freshly ground black pepper

In a large pot big enough to fit the mussels (you may need two, depending how many you're feeding), gently cook the onion, garlic and bacon in the butter for 2-3 minutes to soften the onion. Add the cider and simmer for a minute or so. Add the mussels, cream and parsley, season and cook with a lid on for a few minutes, stirring every so often until all the mussels have opened. Serve immediately in bowls with the liquor and remember to provide spare bowls for the shells.