



SELF-COOKING MUSSELS KIT INSTRUCTIONS

- 1 – Make sure that your pot is washed and clean before you use it. If you didn't purchase our double-deck pot, make sure that your pot has a lid and will hold the full two pounds of mussels.
- 2 – Open the net package that contains the mussels.
- 3 – Drop the mussels into a strainer and clean them with cold water.
- 4 – Before you put the pot on the stove, pour in the liquid that we've provided.
- 5 – Add the cleaned mussels.
- 6 – Then add the dry ingredients (no salt needed).
- 7 – Cover the pot with the lid.
- 8 – Place the pot on a burner set for medium heat.
- 9 – After four minutes turn the burner to high heat.
- 10 – When the steam starts to come out of the pot, you are almost ready.
- 11 – Using an oven glove or a kitchen towel, remove the lid.
- 12 – Check to see that all the mussel shells have opened.
- 13 – If they haven't, re-cover the pot and cook the mussels a few more minutes.
- 14 – Take a large spoon and mix the mussels before serving. Discard any mussels that have not opened by then. Then serve.

Important: Total cooking time should be between seven and ten minutes.

Bon Appetit!