



Cooking & Serving Time:
About 12 Minutes



Watch Full Video Instructions on our website,
mainelobsterpotpie.com



Medium Burner Temperature:
Medium Heat



MAINE LOBSTER POT PIE

Prince Edward Island Mussels

Congratulations on your order of our Prince Edward Island Mussels. Included in your kit is a two pound bag of mussels, our signature Rosemary Mussel compound butter and miniature ciabatta baguette.



Cooking & Serving Instructions

- Place mussels and butter in refrigerator until ready to serve, however leave mussels in their mesh bag and do not cover them. This is a live product and will die if covered and blocking their air-flow.
- When ready to cook mussels remove from bag and place in colander in sink.
- Carefully examine mussels look for their beards, a sandy cluster sometimes found on the joint of the mussels. Remove these by pulling and sliding around the mussel. (Please check out www.mainelobsterpotpie.com for video demo instructions.) Not every mussel has a beard so once all have been removed you are ready to start cooking.
- Place all of the compound butter in a large sauté pan or small pot (at least seven inches in diameter) over medium heat on stovetop.
- As butter begins to melt add all of the de-bearded mussels.
- Pour in ½ cup of white wine, beer, or water.
- Place lid on top of pot and turn burner to high, let steam for 7 minutes.
- Remove lid carefully and check to see if all mussels have opened, if not cook for another 3-4 minutes or until all or the majority of mussel shells have opened.
- Slice bread into wedges and toast or grill bread on stovetop.
- Pour the mussels and all of their juice in large serving bowl and top with grilled bread.
- Serve immediately and enjoy.
- Please check out www.mainelobsterpotpie.com for video demo instructions.
- Note: Mussels are highly perishable and should be consumed within two days of delivery. However, you can cook the mussels and remove them from their shells, reserving them in their cooking juice. They can be frozen for up to one month. The mussels can then be thawed under refrigeration overnight and used in pasta dishes or added to a favorite seafood stew.



The Kennebunk Inn, built in 1799, is a year round property with 26 guest rooms and suites and a 100 seat restaurant, anchoring Main Street in one of Maine's most popular tourist destinations. Academe Maine Brasserie and Tavern is the on-site restaurant open for lunch and dinner, Tuesday – Saturday 11:30 a.m. – 9:00 p.m. Academe features a broad menu and an informal style of service catering to both local, year-round residents and patrons from around the world.



Maine Lobster Pot Pie • (888) 835-1480 • info@mainelobsterpotpie.com • www.mainelobsterpotpie.com