SELF-COOKING MUSSELS KIT INSTRUCTIONS

1 – Make sure your pot is washed and clean before using it. If you didn't purchase our double-deck pot, make sure that your pot has a lid and will hold the full 2 pounds of mussels.

2- Open the netted package that contains the mussels?

3 – Drop the mussels to a strainer and clean them with COLD water.

4– Before you put the pot on the stove, pour in the liquid that we provide

5 – Then add the cleaned mussels.

6 – Then put the dry ingredients (no salt needed).

7 – Put the lid on it.

8 – Put the pot into a medium heat.

9 – After 4 minutes turn to high heat.

10 – When the steam starts to come out of the pot, you are almost ready.

11–Use an oven glove or a kitchen towel to remove the lid.

12 – Check to see that all mussels are open.

13 – If not, cover it again and let it cook for few more minutes.

14 – Take a large spoon and mix the mussel before serving.

Important:

Total cooking time is between 7 and 10 mninutes.

Discard any mussels that are not open.

BON APPETIT!