

## Baked Mussels



### *Ingredients*

- 1 kg fresh mussels, washed and debearded
- 2 tbsp butter
- 2 cloves garlic, crushed
- 150g cream cheese, softened
- 1 tsp dried oregano
- 1 tbsp fresh parsley, finely chopped
- 2 tbsp fresh chives, finely chopped
- 1 tsp salt
- 1/2 cup finely grated cheddar cheese
- 1/2 cup finely grated parmesan cheese
- 1/2 cup fresh breadcrumbs

### *Directions*

Step 1 – Heat the BBQ to medium – high heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 2 – Meanwhile, add a splash of water to a large pot, bring to the boil, add the mussels and cover, then cook the mussels for 2 – 3 minutes. Drain well and discard any mussels that have not opened.

Step 3 – In a BBQ safe saucepan over direct heat, melt the butter then add the garlic and cook for 2 -3 minutes. Remove from the BBQ, then whisk in the cream cheese, oregano, parsley, half of the chives



and the salt. Set aside. In a large bowl, mix together the cheddar and parmesan cheese with the breadcrumbs.

Step 4 – Remove one side of each mussel shell and ensure that the mussel is loosened from the remaining half shell. Arrange the mussels on a baking rack to ensure they sit level, then spoon around a teaspoon of the cream cheese mixture onto each mussel. Sprinkle each with the breadcrumb mixture, making sure that each mussel is covered.

Step 5 – Place the baking rack with the mussels carefully into the BBQ, close the lid and bake the mussels for around 15 minutes or until the sauce is bubbling and the cheese topping is golden. Garnish with the remaining chives and serve immediately.

