

Atlantic Mussels Steamed in Orange Peel Ale

Species

Atlantic mussels

Supplier

Canadian Cove from Atlantic
Aqua Farms, PEI

Pairing

Orange Peel Ale

Ingredients

5 lbs Atlantic mussels

1 Red Kuri squash

1 small onion

5 cloves garlic

1 litre Orange Peel Ale

Method

1. Roast the squash at 350 until tender.
2. Scoop out the flesh.
3. Chop the onion and garlic.
4. Sweat the onion and garlic until tender but not coloured.
5. Add the squash flesh and the beer.
6. Puree in a blender.
7. If the sauce is too thick, add a little more beer.
8. Bring the sauce to the boil and add the mussels.
9. When the mussels are open, serve with bread and beer.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.