

Breco Seafood Braai Competition

Surf and turf

By Chantel behr Behr



[Watch the submitted recipe video](#)

Seafood: Mussels

Serves: 6

Preparation time: 10

Cooking time: 30min

The story

Enjoy potjie by the fire with family and friends, is always an winner there is just something eating mussel pot at home or by an camp, its definitely our favorite even the children loves it, creamy garlic white wine or with bite some tabasco always does the trick and lovely potbrood

Ingredients

Mussels 800g

Dry white wine 50ml

Garlic parsley butter 150g

Sour cream 250ml

Grated onion medium size

6 garlic cloves

Lemon pepper to taist

Frech lemon to taist

Aromat to taist

Parsley for garnish

Tabasco to taist

Cream cheese chives (patatoe bake)

Milk 500ml

1 chicken stock in (dissolve in 50ml hot water)

Method

Flat potjie medium coles,

Sauté onion in half of the parsley butter, put the crushed garlic cloves with, add the chicken stock with till glossy, add

Washed mussels in lemon pepper and Aromat , saute for 6min with rest of the butter, then mix the packet bake with milk separately and add it as soon as it thick put the our cream and garnish with parsley and tabasco