SURF & TURF
MUSSEL POTJIE

Serves 6 | Prep time: 10 min | Cook time: 30 min



A creamy mussel pot by the fire is a winner with Chantel's whole family, kids included. Serve it with potbrood for dipping.

RECIPE BY CHANTEL BEHR, PORT ELIZABETH

INGREDIENTS:

- [ ] 800g mussels, cleaned
- [ ] 150g garlic and parsley butter
- [ ] 1 medium onion, grated
- [ ] 6 garlic cloves, crushed
- [ ] 1 chicken stock cube, dissolved in 50ml hot water
- [ ] 50ml dry white wine
- [ ] Lemon pepper and Aromat, to taste
- [ ] 1 packet cream cheese and chives potato bake mix
- [ ] 500ml (2 cups) milk
- [ ] 250ml (1 cup) sour cream
- [ ] Fresh lemon juice and Tabasco, to taste
- [ ] Chopped parsley, to garnish

METHOD:

01. Set a flat-bottomed potjie over medium coals.
02. Melt half the garlic and parsley butter and sauté the onion until soft. Add the garlic and cook for 1 minute.
03. Add the wine and stock and simmer until glossy.
04. Add the mussels and the rest of the butter. Season with lemon pepper and Aromat and sauté for 6 minutes.
05. Mix the potato bake powder with the milk, add to the potjie and stir until it thickens. Stir in the sour cream.
06. Season with lemon and Tabasco, garnish with parsley and serve with potbrood.