

# Mussels with Red Pepper Sauce

Read through all of this before you start. Everybody has different tasks.

## **Person 1**

Dice 1 onion very finely. Remember to take the round out. Don't rush, take your time to make sure you make a fine dice.

Add 4 tablespoons of butter to a frying pan.

Crush 3 garlic cloves into the butter.

Add the onion and sauté the on **low**.

Add 3 bay leaves.

Add the mustard seeds

Add 2 teaspoons of oregano

Stir it around every minute or so for 10 minutes

The second group will bring you other ingredients

## **People 2 & 3**

Take the round out of the bell peppers

Remove the seeds then chop them roughly.

Put them into the food processor

Add 2 teaspoons of salt and 2 teaspoons of pepper.

Process until there is still a bit of coarseness left. Get Scott or Chuck to help with this.

Add to the onions and other stuff.

Take turns stirring the sauce because the first person now has another task

Cook between medium and low, you want a very gentle simmer. Cook until the sauce becomes thick.

## **Person 4**

Wash the mussels.

Add the jar of clam juice and ½ and ½ to a big frying pan. Bring to a slow boil.

Add the mussels with Scott or Chuck.

When they're done, pour the sauce through a colander into a bowl.

Put the sauce into the pan with the onions and peppers.

Then put the mussels back into the bowl and cover it with a plate or cutting board so they stay warm

## **Person 1**

Bring a big pot of water to boil. When the water boils add the pasta. After 10 minutes, check doneness with Scott or Chuck

## **Now it all comes together**

Put the mussels into the sauce and stir gently

Mix the sauce and the pasta

Plate