

BAKED MUSSELS/SPICY BAKED MUSSELS (with English subtitles)



an easy baked mussels recipe that you can prepare ahead of time, refrigerate, then bake in the oven before dinner time or before the guests arrive. You also have an option to make this into spicy baked mussels that is truly mouth-watering :)

INGREDIENTS:

1 kilo mussels (if you're using fresh mussels clean them first, place them in a pot (without water), cover, and cook until the shells open, remove liquid, remove top shell)

1/2 cup butter

1 tablespoon minced garlic

1/2 cup grated cheese

1/2 cup breadcrumbs

FOR SPICY BAKED MUSSELS ADD THE FOLLOWING:

MAYONNAISE

SRIRACHA HOT CHILI SAUCE (ROOSTER SAUCE)

(MIX TOGETHER USING 1:1 RATIO, adjust the amount of chili sauce according to desired taste)

PREHEAT OVEN TO 250 DEGREES FAHRENHEIT (for once I'm saying....YOU MAY ALSO BAKE THIS USING AN OVEN TOASTER!! YAY!!!) ^_^

BAKE FOR 20 TO 25 minutes or until the cheese melts (or until you are ready to serve them, they won't burn/scorch since you're using very low oven temperature)

Look also here: www.filipinofood.ph