



Mussels





Canadian Cove

A Tale of Endurance



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As the mist settled across the Canadian Cove and the sun began to rise, Jack frantically steered his boat out to sea. Jack has been farming mussels for twenty-one years in a secret area around Prince Edward Island. With the perfect spot for farming mussels, Jack began encountering theft, and he had to protect what he had built from nothing. Just as he was approaching his sea farm, he saw a large ship with a pirate flag waving. There were men stationed on the deck of the boat, with canons and pistols. He steered into a small harbor to hide, with the pirate ship still in his sights. He was all alone on his small boat, but knew what he had to do. He swam out to his lines and gathered several barrels of mussels. As the pirates approached, with Jack and his prized mussels in their sights, they began firing. Shot rang out and cannon balls filled the sky, but Jack kept sailing on. When he was close enough, he raised a giant sling shot filled with mussels. He released the pull and mussels flew through the air. As they began pelting the men, they latched on and pinched them. Soon, the pirates were covered in painful pinching mussels and turned their ship around, knowing they could never return. Some mussels lost their lives that day, but their sacrifice saved Jack's sea farm and millions of other mussels from certain theft.



Rumaki Skewers

Sweet mussels and a water chestnut are wrapped in thick cut bacon and marinated in a soy-bourbon brown sugar glaze, then are slow grilled.



Buffalo Mussel Nuggets

Sweet mussels are breaded and fried, then tossed with spicy Buffalo sauce and served with shaved celery, carrot and bleu cheese for dipping.

Mussel Stuffed Arancini

Arborio rice is slow cooked with seafood stock, cooled and used to coat a whole mussel, then is fried to golden brown and served with arrabiata sauce for dipping.



Loaded Mussel Potato Bites

Tender mussels are coated in mashed potatoes loaded with shallots and thyme then are rolled in potato flakes and fried to golden brown and served with a dollop of Pernod crème fraîche.



Tempura Mussel Slider

Tender mussels are tempura battered and fried then loaded into a crusty roll with a hoisin aioli, bean sprouts and cilantro.



Wedge Salad

Crisp iceberg lettuce is cut into a wedge and is topped with crisp pancetta, oven roasted tomatoes, fried onion strings and a champagne-bleu cheese vinaigrette.

Mussels Parmesan

Mussels on the half shells are topped with herbed tomatoes, parmesan cheese and breadcrumbs then baked until golden brown.



Grilled Mussel Caesar Salad

Grilled romaine lettuce is loaded with mussels tossed with creamy Caesar dressing and shaved parmesan cheese.



Chorizo Mussel Tamales

Spicy chorizo and chopped mussels are sautéed with onions, garlic, and cilantro then is stuffed into masa and lightly fried.



The End



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