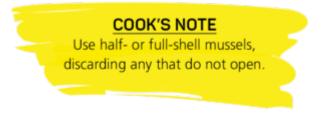
Less than 45 minutes Serves 4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients • 4 cloves garlic, crushed

- 2 chillies, deseeded and finely chopped
- 1 Tbsp (15ml) paprika
- 2 Tbsp (30ml) tomato paste
- ³/₄ cup (180ml) sherry
- 1 packet (450g) half-shell mussels
- Salt and milled pepper

Garlic bread:

- 2 cloves garlic, grated
- ¹/₄ cup (60ml) parsley, chopped
- ¹/₃ cup (80g) butter
- 1 baguette, make 1cm-thick slits in loaf

Method



- 1. Stir garlic, chillies, paprika, tomato paste and sherry together.
- 2. Add mussels and toss to coat. Season.
- 3. Braai mussels shell-side down over hot coals for 15 minutes, turning halfway through cooking time.

- 4. Simmer remaining sauce in a pot for a few minutes.
- 5. For the garlic bread, stir garlic, parsley and butter together.
- 6. Spread flavoured butter between bread slices.
- 7. Wrap in foil and braai over coals for 15 minutes.
- 8. Remove foil and toast for 4-5 minutes each side or until golden.
- 9. Serve mussels with garlic bread and sauce.

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