

45°N
63°W



MARINATED MUSSELS

with Bacon Aioli on Grilled Sourdough

INGREDIENTS:

MUSSELS

- 2 lbs Nova Scotia mussels
- ¼ cup champagne vinegar
- ½ cup extra virgin olive oil

- ⅓ cup shallot, chopped
- 3 cloves garlic, minced
- 1 lemon, zested
- ½ cup chives, chopped
- ½ cup parsley, chopped
- 1 cup bacon, cubed

AÏOLI

- ½ bacon fat, cooled
- 1/3 cup extra virgin olive oil
- 1 egg yolk
- Salt and pepper, to taste

TOAST

- 1 loaf fresh baked sourdough
- Extra virgin olive oil

INSTRUCTIONS:

In a large pot over high heat, add 2 cups heavily salted water. Once at a boil, add cleaned mussels and steam for 3-4 minutes or until all have opened. If some remain closed, remove from pot and discard. Remove steamed mussels from pot and allow to cool.

In a bowl, combine olive oil, champagne vinegar, shallots, garlic, and lemon. Allow to sit for 10 minutes.

Once mussels are cooled, remove from shell and add to your marinade. Gently mix and let sit in the fridge for 10 minutes.

Cube your bacon up into bite sized pieces. Render them down until dark and crispy in a small pot over medium-low heat. Remove from pan and let drain on paper towels. Set bacon fat aside and allow to cool slightly. Chop crispy bacon into finer chunks. Set aside

Combine your bacon fat and olive oil. Slowly whisk your fat-oil mix into your egg until thick and creamy. Depending on the size of your egg yolk you might not need all of your oil-fat mix. Salt to taste.

Cut sourdough into thick slices. Brush with olive oil and toast over a grill or in a pan over medium heat. The char from the grill is going to give you the most added flavour.

Spread your aioli over the toast and top with mussels. Garnish with chopped parsley, chives, and bacon. Season with salt and pepper, to taste.

Recipe provided by Andy Hay, Masterchef Canada.