



Recipe: *Mussels Stew and Chipotle Lime Honey Smoked Salmon*

Yield: 1 portion

Ingredients:

1 lb Mussels
3 oz Chipotle & Lime Honey
Smoked Salmon*
pinch Pepper crushed
1/2 cup White Wine
little Butter
1 oz Red Bell Peppers
1 oz Green Bell Peppers
1 oz Red Onions
4 Black Kalmata Olives

*You may substitute
Cracked Peppers with any
Honey Smoked Salmon
flavor.



Method:

Sauté onions in little oil, add mussels and white wine, cook for 2 minutes (covered with lid). Take mussels out and place on serving plate. Add the rest of ingredients, including the Chipotle & Lime Honey Smoked Salmon, to the juice in the pan. *Serve immediately.*

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

www.HoneySmokedFish.com