

# A Sutherland Belle

## Boozy Bloody Mary Steamed Mussels

### INGREDIENTS

- 2 tablespoons olive oil
- 1 large shallot, minced
- 4 cloves garlic, minced
- ¼ cup [Cirrus Vodka](#)
- 1 (14.5 ounces) can of [Fire Roasted Diced Tomatoes](#)
- 1 tablespoon Worcestershire Sauce
- 1 teaspoon hot sauce
- 1 teaspoon [Old Bay Seasoning](#)
- ½ teaspoon celery seed
- 1 teaspoon kosher salt
- 2 cups Bloody Mary Mix
- ½ cup [Divina Bloody Mary Olives](#), sliced
- 3-4 pounds mussels, washed and debearded \*
- ½ lemon, juiced
- Serve with toasted baguette slices, fresh parsley, hot sauce, and fresh lemon juice

### INSTRUCTIONS

1. Heat oil in a large stock pot over medium heat. Add shallot to pot; sauté 2-4 minutes or until softened. Stir in garlic and sauté 1 minute more.
2. Add vodka and cook for 1 minute to reduce alcohol by half. Stir in fire-roasted tomatoes, Worcestershire, hot sauce, Old Bay, celery seed, and salt.
3. Add Bloody Mary mix, olives, and mussels; cover and cook over medium heat for 5–10 minutes or until shells have opened. Discard any unopened mussels.
4. Divide mussels among four bowls. Ladle broth over top of mussels and garnish with parsley, hot sauce, and fresh lemon juice if using. Serve warm with bread for dipping, if desired.

\*Key points about checking live clams: **Tap test:** The most reliable way to test if a clam is alive is to tap on its shell. **A closed shell indicates life:** If the clam closes its shell after being tapped, it is still alive and can be eaten. **An open shell means discard:** If the clam remains open after tapping, it is dead and should be thrown away.