

# Cockles, mussels, bacon and samphire in cider



A Welsh twist on the classic 'moules marinière'. This one pot dish is best served with fresh crusty bread and a jug of Traditional Welsh Cider.

Serves 4 | Prep 25 minutes | Cook 15 minutes

## Ingredients

50g butter  
3 rashers Traditionally Reared Pedigree Welsh Pork (TSG)\* back bacon, cubed  
2 shallots, finely chopped  
2 garlic cloves, crushed  
150ml Traditional Welsh Cider (PGI)\*  
1kg fresh cockles, washed and scrubbed (see prep below)  
500g fresh Conwy Mussels (PDO)<sup>Δ</sup>  
75g (or a handful) samphire

## Method

- 01 Heat the butter in a large pan.
- 02 Add the bacon and cook for 3 minutes.
- 03 Add the shallots and garlic and cook for about 5 minutes until softened but not browned.
- 04 Add the cider and heat until bubbling.
- 05 Tip in the prepared cockles, mussels and samphire. Turn up the heat and cook with the lid on for about 3 minutes, shaking the pan every now and then, until the shellfish are open.
- 06 Discard any unopened shellfish and serve with fresh, crusty bread.

## How to prepare live mussels and cockles.

Wash the shellfish under cold running water and scrub using a small, stiff brush. Pull the 'beard' off the mussels. Discard any shellfish that are open and do not close when tapped.



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