

## Killarney Harbour Mussels with Chunky Tomato, Dillisk, and Chorizo Sauce

4 servings

5 oz chorizo  
2 tbsp chopped shallots  
1 clove garlic  
1/2 fennel, diced  
28 oz can chopped tomatoes  
1 bayleaf  
2 lbs mussels  
100 ml white wine  
2 tbsp dry milled dillisk

Cook chorizo first to release oils. Add shallots, garlic, and fennel to pot. Cook gently for 3 minutes. Add chopped tomatoes and bay leaf. Turn down heat and cook for 15 minutes.

Get a separate pot smoking hot and add mussels with 100 ml of white wine. Cover and steam for approximately 3 - 4 minutes or until mussels are open. Discard unopened mussels and add tomato sauce and dillisk.

Serve with warm scones.

### Seaweed Soda Scones

1/2 lb whole meal flour  
1/2 lb all purpose flour  
1 tsp baking soda  
2 oz soft butter  
1 c buttermilk or to eye  
2 tbsp dry seaweed

Combine all dry ingredients and the seaweed. Rub in butter and add buttermilk slowly until combined. Roll into approximately 4 oz balls.

Bake in 365 F preheated oven until golden. Serve warm.