

# **AT HOME STORAGE & HANDLING**

**You received your delicious fresh live mussels!**

What to do now? Please read below:

1. Discard any mussels with broken shells. Drain any liquid.
2. If not using right away, place the mussels in a bowl or large container and cover with a clean wet cloth. Store in the refrigerator.
3. For large quantities, you can keep the mussels in the polybin but make sure to replace the ice packs.
4. To prepare mussels for cooking, rinse quickly with water (do not submerge) and scrub the shells. Discard any mussels if they emit an off smell (they should smell like the ocean).
5. If steaming mussels, only remove the beards right before cooking (The “beard” is the clump of “hair” sticking out of the shell). Grab tightly and pull toward the pointy end.
6. Refer to the Raw Shuck instructions [here](#) to prepare mussels before cooking for any other recipes.
7. And most importantly, enjoy!



**Cook and consume mussels within 48 hours of delivery.**