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Clam/Mussel Sauce

Ingredients

- 1/2 stick butter
- 2 teaspoons olive oil
- 1/4 medium onion, diced
- Juice from 1/2 lime
- 1 clove garlic, minced
- 2 teaspoons Worcestershire Sauce
- 2 teaspoons [Raspberry Pepper Jelly](#)
- 2 dashes of your favorite hot sauce
- 1 teaspoon Knox's [Cracked Pepper](#)
- 1 teaspoon [Butt Rub](#) seasoning

Instructions:

1. Mix all ingredients well.
2. Heat to a boil, then simmer for 10 minutes.
3. Cook your clams/mussels. Be sure to discard any clams/mussels that do not open. Pour the sauce over the mussels and serve.

Courtesy of Tami S, Jacksonville Beach, FL

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