Grilled Mussels

8 Tablespoons butter

4 cloves garlic, minced

2 Tablespoons fresh dill, chopped

1 Tablespoon lemon juice

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon red pepper flakes

4 pounds mussels, scrubbed

Melt butter in saucepan.

Remove from heat.

Add garlic, dill, lemon juice, salt, pepper and red pepper flakes.

Drain mussels in colander.

Arrange mussels over grill grate.

Cover and cook until mussels open.  (3-5 minutes)

Transfer mussels to a bowl as they open.

Drizzle 1/4 cup melted butter over mussels.

Serve remaining butter beside dish.