

Thai Mussels

Chef Charles 2009

Serves 4 as an appetizer or 2 as a main course

2 lbs. - mussels
1 T - butter
1 T - minced garlic
1 T - minced ginger
1/2 - cup dry white wine
1 T - Thai red curry paste
1 - 13.5 oz. can unsweetened coconut milk
1 T - fish sauce
1 T - sugar
1 T - fresh lime juice
Zest of 1 lemon & 1 lime minced
2 T - chopped fresh cilantro
2 T - chopped fresh basil

Scrub mussels and remove beards. If any mussels are open, tap several times, if they don't close discard them along with any that are cracked.

Melt butter in a large stock pot and sauté the garlic and ginger for a minute then add the wine, red curry, coconut milk, fish sauce, sugar, lime juice, lemon & lime zest and bring to a boil over medium high heat stirring for a couple minutes. Add mussels and cover with a tight fitting lid, stirring occasionally until all mussels open, about 4 or 5 minutes.

Pour mussels with broth into a large serving bowl, discarding any that have not opened. Sprinkle with cilantro and basil and serve with extra lime wedges and plenty of crusty French bread to soak up all the broth.