

Red Thai Curry and Ginger Mussels

This recipe was created to replicate the fabulous curried mussels I've found at several of my favorite restaurants. Be sure to have plenty of crusty bread to soak up and enjoy the incredible sauce. Alternatively, serve over pasta for an extra satisfying main course!

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| <ul style="list-style-type: none"> • 2 1/2 pounds mussels | <p>Clean and prepare mussels:
rinse, scrub (if necessary), and debeard mussels. Throw away any mussels that have damaged shells or that do not close when tapped. Place cleaned mussels in the refrigerator covered with a damp towel until ready to steam in sauce.</p> |
| <ul style="list-style-type: none"> • 1 tablespoon olive oil • 1/2 stalk lemon grass • 1" piece fresh ginger root, peeled and halved lengthwise • 2 cloves garlic, peeled & smashed | <p>Prepare Sauce:
Heat olive oil over medium heat in a large dutch oven (or mussel pot). Crush lemongrass with the side of a chef's knife to release oils and aroma. Place lemongrass, peeled ginger and smashed garlic in the pot and sauté until they begin to release aroma and soften.</p> |
| <ul style="list-style-type: none"> • 1/2 cup dry white wine • 1 can lite coconut milk (unsweetened) • 2-4 tablespoons red thai curry paste (such as Patak's) • 1-2 tablespoons fish sauce or soy sauce • juice of 1/2 lime (approx. 2 tablespoons) | <p>Stir in white wine, coconut milk, curry paste, fish/soy sauce and lime juice.</p> <p>Simmer for 8-10 minutes. Remove lemongrass and ginger pieces.</p> <p>Note: the sauce can be made ahead of time up to this point and kept refrigerated until ready to use for up to 3 days.</p> |
| <ul style="list-style-type: none"> • 1/4 cup fresh chopped cilantro | <p>Cook mussels:
When ready to cook mussels, add to simmering sauce. Cover and let mussels steam until opened (typically 7-9 minutes). Stir in fresh cilantro before serving.</p> |
| <ul style="list-style-type: none"> • fresh basil and cilantro and lime wedges for garnish | <p>Serve:
Serve from dutch oven into individual bowls and garnish with extra cilantro, fresh basil and lime wedges.</p> <p>Crusty bread is the perfect accompaniment to sop up and enjoy the curry sauce!</p> |

Serves: 4 as an appetizer or 2 as a main course