



THAI COCONUT MUSSELS

'Community Through Cooking'

THAI COCONUT MUSSELS

INGREDIENTS:

Mussels

- 3 lbs mussels, cleaned & debearded
- ½ cup cilantro leaves
- 1 ½ tbsp lime juice
- zest of 1 lime

Coconut Broth

- 1 can coconut milk, unsweetened
- 3 cloves garlic, crushed
- 1 shallot, chopped
- 1 tbsp olive oil
- 1 stalk lemongrass, smashed
- 1 tsp Thai chili, chopped
- 1 ½ cup chicken stock
- 1 ½ tbsp fish sauce

RECIPE:

Fragrant lemongrass, rich coconut milk and spicy Thai chilis are the key ingredients that form the basis for this broth; with tasty, plump mussels tossed in to create an absolutely irresistible, culinary creation.

First, sauté your garlic and shallot in olive oil for 5 minutes in a frying pan. While that's cooking, smash the lemongrass stalk with a meat tenderizer (or any other hard flat object) to release the aroma and flavor.

Next, add the chicken stock, fish sauce, Thai chilis and lemongrass stalk to your frying pan. Let this combination simmer on the stovetop for 15 minutes.

Next, stir in your coconut milk. Clean, scrub and debeard your mussels and then add to the coconut broth. Cover your frying pan and let the mussels cook until they have all opened (usually takes ~15 minutes). Throw away any unopened mussels.

Finally, stir in your lime juice, lime zest and cilantro leaves. Remove your mussels from the stove and serve with some sourdough bread so you can soak up the remaining coconut broth from your bowl.

Enjoy!

-Al

