

Thai Coconut Mussels

2 Pounds	Mussels, Cleaned
2 Tablespoons	Galangal, peeled and sliced thin
½ teaspoon	Minced Garlic
1 teaspoon	Minced Shallot
1 Each	Lemon grass, 3 inches peeled and crushed
16 Ounces	Coconut milk
2 Ounces	Fish Sauce
4 Each	Kaffir lime leaves, bruised and sliced thin
1/3 Cup	Brown Sugar
¼ Cup	Chopped Cilantro
2 Each	Roma Tomato, peeled and diced

Method

Heat up your sauté pan and add about 2 Tablespoons of oil until almost smoking and add the galangal, garlic and shallots. Sauté briefly until fragrant then add the coconut milk, lemongrass, and fish sauce. Reduce by a 1/3 and add brown sugar, and lime leaves.

Add the mussels to the pan and cover with a lid. Once the Mussels are open, pull off from the heat and arrange the mussels in a bowl and garnish with diced tomato and chopped cilantro

Yields- 4 Servings