



STEAMED MUSSELS WITH THAI COCONUT BROTH

(recipe courtesy Wolfgang Puck)

Yield: Serves 2 as an appetizer

- 20 farmed raised mussels, cleaned*
- 3/4 cup Thai coconut broth, (recipe follows)*
- 3 fresh Thai chilies, cut into thin rings*
- 2 cloves garlic, sliced and blanched*
- 1 red bell pepper, 1/8" dice*
- 2 scallions, thinly sliced*
- 1 tablespoon butter*

In a large sauté pan over medium heat, sauté the garlic and chilies in a small amount of butter. Add the mussels, and heat slightly.

Add the Thai Coconut Broth. Cover. Cook until the mussels have opened. Mix in the diced red pepper. Pour in a bowl, and garnish with scallions.

Thai Coconut Broth:

- 1 ounce fresh ginger, smashed*
- 2 tablespoons peanut oil*
- 1 lemongrass stalk, smashed*
- 1/4 cup Thai basil leaves*
- 5 fresh Thai chilies*
- 5 cloves garlic*
- 2 shallots, chopped*
- 5 14-ounce cans coconut milk*
- 1 ounce galangal*
- 2 tablespoons fish sauce*
- 1 tablespoon lemon juice*
- 2 tablespoons sugar*



1/4 cup kaffir lime leaves

Salt and pepper to taste

Heat the peanut oil in saucepan. Add the ginger, galangal, garlic, Thai chilies, and shallots. Sweat for 5 minutes.

Add the coconut milk, lemongrass, fish sauce, lemon juice, sugar, salt and pepper, and kaffir lime leaves. Simmer for 15 minutes.

Remove from the heat and strain through a fine mesh strainer. Cool.