

# Curried Mussels

Prep time: 30 minutes

Difficulty: Medium

Serves: 4

Recipe by Gracie Schatz

1 4 lbs. mussels, rinsed and beard removed\*

2 large onions, peel and quarter one, dice the other

2 T. curry powder

4 T. tomato paste\*

1 T. black mustard seed

1 can coconut milk

1 T. palm or dark brown sugar

1 large piece of ginger, peeled

1 head of garlic, peeled

1/2 T. turmeric

1 T. coriander seed

4 T. coconut oil

2 t. fish sauce\*

3 limes

\*Available at Newman's Fish Company

In a blender, combine your quartered onion, ginger, peeled garlic cloves, curry powder, turmeric, and tomato paste. Blend curry paste until smooth. In a large stock pot or Dutch oven, over high heat, start toasting your whole mustard and coriander seeds until the mustard seeds start to pop, add coconut oil and diced onion and sauté until tender, about 5 minutes. Add  $\frac{3}{4}$  of your blended curry paste and lower heat to medium high. Sauté until the paste no longer tastes of raw garlic, and starts to mellow. Add coconut milk and bring up to a boil and then reduce to a simmer. Add your remaining curry paste, fish sauce and sugar and taste for salt. Once the curry is to your liking (feel free to add some hot chilis if you like it spicy!), increase the heat, add your mussels (make sure you have removed the beard first! Ask your fishmonger if you are not sure how to do this) and cover.

Once the mussels have all opened, the curry is done! You can open the pot and stir to check on the mussels every 2-3 minutes. Finish the dish with fresh squeezed lime.



These mussels are great shared with a side of rice to soak up the delicious curry broth, or served with batons of garlic bread to dip! Dry Riesling pairs beautifully with all of the spices.

Enjoy!

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