

# Kaspar's Curried Mussels



**Ingredients:**

- 1 cup dry white wine
- 1 cup heavy cream
- 2 garlic cloves, minced
- 1 tablespoon minced shallot
- 1 stalk fresh lemongrass\* (lower 6 inches only), outer leaves discarded and root ends trimmed, cut into 1-inch pieces
- 2 teaspoons curry powder
- 1 1/2 pounds Penn cove mussels - debearded
- 1 tablespoon thinly sliced scallion
- 1 tablespoon unsalted butter

\*available at Asian markets and some specialty foods shops

**Serving Size:** Appetizers - 1/4 to 1/2 Lb.; entrees - 3/4 to 1 Lb.

**Storage:** Store the live mussels in your refrigerator and cover with ice or a damp cloth to keep moist. They should not stand in water, so drain liquid from the container daily.

**Preparation:** Usually the mussels will be de-bearded when purchased, however, if the mussels still have their "beards" (byssal threads), wait until within an hour of cooking to remove the mussel beards by giving them a sharp pull toward the pointed tips of the mussels. Lightly rinse the mussels under fresh, running water before cooking, then set aside. If any mussels are gaping open, they are getting weak, discard any that will not attempt to stay closed after squeezing their shell shut or if they have broken shells or an "off" odor.

In a 5- to 6-quart heavy kettle bring wine and cream to a boil with garlic, shallot, lemongrass, and curry powder. Add mussels and cook, covered, over moderately high heat 4 to 6 minutes, or until opened, discarding any unopened ones and lemongrass. Using a slotted spoon divide mussels among 4 bowls. Can be prepared in 45 minutes or less.

Add to liquid remaining in kettle; scallions, butter, and salt and pepper to taste, stirring until butter is incorporated, and spoon over mussels.

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