



Thai Style Mussels

Ingredients: 2 pounds of Penn Cove Mussels
2 tbs. of Vietnamese or Thai Fish Sauce
2 Cans of coconut milk
2 tbs. finely chopped fresh ginger
2 tbs. chopped cilantro
2 tsp. of ground red Thai pepper

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.

Sauté coconut milk, fish sauce, ginger, pepper on medium high until sauce thickens. Add mussels and cook 5-6 minutes or until mussels open and meats are not translucent. Stir mussels into sauce then Sprinkle with chopped cilantro and serve with steamed rice or crusty bread.