

CHILLED MUSSELS WITH YELLOW COCONUT CURRY

CURRY

1 C. Coconut milk

1 tsp. Garlic, minced

½ tsp. Ginger, minced

1 Bu. Scallions, minced

2 Tbsp. Coconut oil

1 tsp. Turmeric

1 tsp. Chili powder

½ tsp. Cumin, ground

½ tsp. Black pepper, ground

½. tsp. Salt

MUSSELS

1# Mussels, washed, debearded

½ White onion, minced

3 ea. Cloves garlic, minced

½ C. Hoppy beer like an IPA

1 C. Yellow curry

¼ C. Olive oil

¼ C. marjoram, minced

YELLOW COCONUT CURRY

In a heavy-bottomed skillet or pot, melt the coconut oil over medium heat. Once fat is melted and hot, add minced garlic, ginger, and scallion and cook for two minutes until vegetables soften. Add turmeric, chili, black pepper, and salt and bloom in the oil. Add coconut milk and reduce for 2 minutes. Set aside. Curry can be used in any number of preparations and stored in an airtight container in the fridge for up to a week.

MUSSELS

Clean mussels by running them under cold water and removing the beard and other ocean debris. Discard any mussels that are open or have cracked shells. In a heavy-bottomed saucepan, heat the olive oil over med-high heat. Add the onion and garlic and sauté until lightly browned. Add the mussels, beer, and curry stirring to mix. Cover and steam mussels until opened. Remove from heat.

TO SERVE

Garnish with chervil and marjoram and serve immediately.