

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Red Curry Mussels

MAKES 4 MAIN DISH SERVINGS OR 6-8 APPETIZERS

INGREDIENTS

- 1 red bell pepper, roasted and peeled (see note)
- 2 Tbsp canola oil
- 3 Tbsp finely chopped shallots
- 2 Tbsp peeled and chopped lemongrass (white part only)
- 1 Tbsp peeled and chopped fresh ginger
- 4 garlic cloves, minced
- 2 Tbsp red curry paste
- 1 Tbsp Thai or Vietnamese fish sauce
- 1 Tbsp light brown sugar
- One 2 oz. can coconut milk (not cream of coconut)
- 4 lb. cultivated mussels, well rinsed
- 2 Tbsp fresh lime juice
- ¼ cup finely sliced green onions, green and white parts, for garnish
- 4 pieces sourdough or Cuban bread, for serving

INSTRUCTIONS

1. In a blender, combine the peeled red pepper and 3/4 cup water. Purée until smooth.
2. In a large pot over medium-high heat, heat the oil. Add the shallots, lemongrass, ginger, and garlic and stir until fragrant, about 1 minute. Add the red pepper purée, curry paste, fish sauce, and brown sugar and stir well. Stir in the coconut milk and bring to a boil, whisking often.
3. Add the mussels and tightly cover the pot. Cook, stirring occasionally, until all the mussels have opened, 3–5 minutes. Discard any unopened mussels. Using kitchen tongs, divide the mussels among 4 soup

bowls or 6–8 small bowls. Stir the lime juice into the cooking liquid. Ladle equal amounts of the cooking liquid over the mussels. Garnish each bowl with the sliced green onions. Serve the bread on the side.

ROASTING AND PEELING BELL PEPPERS

Halve the pepper(s) lengthwise, cut out the core and seeds, and flatten each half. Place under a broiler 6 in. from the heat source until the skin is blackened and blistered, about 8 minutes. Transfer to a bowl, cover, and let stand for 10 minutes. Peel.