

MORTON & BASSETT SPICES®

Coconut Curry Mussels



- 4 lbs mussels, cleaned
- 2 Tbsp unsalted butter
- 1 Tablespoon olive oil
- 1 Large shallot, finely chopped
- 2 Tsp kosher salt
- 2 Jalapeno pepper thinly sliced
- 2 Limes, juiced
- ¼ cup fresh cilantro, minced
- Lime wedges and cilantro, for garnish
- 1 Baguette
- 1 ½ teaspoons of Morton & Bassett Chopped Garlic
- 1 Tbsp fresh ginger, grated
- 4 Tablespoons Morton & Bassett Curry Powder
- 2 cups dry white wine of choice
- 2 cans of unsweetened coconut milk

Clean the mussels before cooking by de-bearding, removing any barnacles with a knife and clean the shells with a scrubber. Remove all the shells that may have opened (these are not safe to eat).

Use a large tall pot with a lid on medium heat. Add in the olive oil and combine with the curry powder. Mix until it becomes smooth. Add in, butter, shallot, garlic and grated ginger, continue to cook for 2 mins. Deglaze the pot with the dry white wine and stir frequently removing all contents from the bottom.

Stir in the coconut milk until well combined. Season with salt.

Add mussels to pot. Cover tightly with a lid and cook for about 8 mins or until the mussels have all opened. While the mussels are cooking, slice the baguette in half. Coat in olive oil and broil on high heat.

Once the mussels are done cooking, look through for ones that haven't opened and discard them before serving. Garnish with cilantro, fresh squeezed lime, and jalapenos to your desired heat amount. You can also remove the seeds if you'd like it to be less spicy.



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