

Mussels with Lemongrass and Basil Recipe

(Thai Recipe)

Ingredients: Serves 4

3 cups (750 ml) water

6 kaffir lime leaves, torn

3 stems lemon grass, bottom 6½ inch (16 cm) only, bruised and cut in 4 pieces

1 teaspoon salt

2 lb (1 kg) mussels, preferably green-lipped variety, scrubbed to remove grit, washed and drained

1-2 large red chilies, sliced

½ cup firmly packed Asian basil sprigs

sweet Thai chili sauce

Method:

Put the water into a wok or large saucepan and add the kaffir lime leaves, lemon grass, and salt. Bring to the boil, lower heat, and simmer uncovered for 5 minutes. Add the mussels and continue simmering, stirring frequently, removing each mussel immediately the shell opens and transferring it to a serving bowl. Discard any mussels which do not open. Pour the stock through a cloth-lined sieve. Put 2 cups of the strained stock back into the wok and bring to the boil. Add the chilies and basil and simmer uncovered for 1 minute. Pour the stock over the mussels and serve with sweet Thai chili sauce as a dipping sauce.

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