



Mussels in Red Chili, Tomato, Coconut Broth

PAIRS WONDERFULLY WITH A BOTTLE OF OUR 2018 VOIGNIER



- 3 tablespoons olive oil, divided
- 2½ tablespoons minced garlic, divided
- 1 quart fish stock
- 1 16-ounce can tomatoes with juice (preferably Roma)
- 3 cups dry white wine
- 1 cup mango chutney (preferably Major Grey's)
- 2 tablespoons red curry paste (preferably Mae Ploy)
- 1 cup of coconut milk
- Salt and black pepper to taste
- ½ tablespoon minced shallots
- 1 pint mussels, cleaned and debearded
- ½ tablespoon fresh thyme leaves

Heat 2 tablespoons oil in sauté pan over medium-high heat. Add 2 tablespoons garlic, and cook, stirring, 45 seconds. Add stock, tomatoes, with juice and 2 cups wine. Simmer 15 minutes. Add chutney and curry paste. Cook 5 minutes. Remove from heat and stir in coconut milk. Transfer mixture to food processor. Purée until smooth. Season with salt and pepper.

Heat remaining 1 tablespoon oil in sauté pan over medium-high heat. Add remaining ½ tablespoon garlic, shallots and mussels. Cook 2 minutes. Add remaining 1 cup wine, thyme and 2 cups of the tomato-curry brother, and cover. Gently shake pan occasionally. When mussels open, about 5 minutes, uncover and transfer to large bowl. Serve immediately. Serves 2.