

Curried Mussels

- 4 shallots/onions sliced (if using onions only using 1 medium)
- 1 clove of garlic minced
- 1 tsp of curry powder
- 2 tbsp vegetable oil
- 2 cans of coconut milk (any brand)
- 1 cup of milk
- 3 tbsp of red curry paste
- 1 cup of cilantro
- 4 lbs of mussels

Saute shallots and garlic in oil on medium heat until soft in large pot.

Add curry powder and all of the coconut milk.

Add curry paste.

Add mussels to pot.

Put burner to high and add lid.

Allow mussels to cook (with lid on) until they begin to open. (So you can see inside)

Add milk and stir occasionally.

Turn off heat, garnish with cilantro and serve.

Enjoy!