



# FRESH THOUGHTS:

*Sustainable Seafood Dining Series*

## THAI CURRY MUSSELS WITH LEMONGRASS, THAI BASIL AND RAMPS

*Chef Timothy Dean of Prime Steakhouse and Top Chef, Season Seven*

### INGREDIENTS

5 pounds cultivated Maine mussels

$\frac{3}{4}$  pounds fresh lemongrass

$\frac{3}{4}$  pounds fresh Virginia ramps

20 Thai basil leaves

1 ounce grape seed oil

2 cans coconut milk

$\frac{1}{2}$  cup honey

4 tablespoons red or green curry

### TO PREPARE THAI CURRY:

In a small saucepot add two cans of coconut milk. Add 4 tablespoons of red or green curry and whisk vigorously. Add lemongrass and Thai basil leaves and reduce for 20 minutes over low heat. Add honey and remove from heat.

### TO PREPARE PRINCE EDWARD ISLAND MUSSELS:

Heat a large sauté pan over high heat. Add 1 ounce of grape seed oil, add the Prince Edward Island mussels. Add 10 Thai basil leaves and Thai curry emulsion. Cook mussels until they open, add the Virginia ramps and lemongrass.

### TO SERVE:

Place mussels in a large bowl. Nape sauce over the mussels, serve with a Riesling, and indulge.



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