

Thai Steamed Shrimp or Mussels

Unit: Large Skillet or Electric Skillet

5 - Pounds of fresh mussels/shrimp	1/3 - Cup fresh lime juice
1/3 - Cup of dry white wine	1.5 - Tbsp Thai red curry paste
1.5 - Tbsp fresh minced garlic	1- Tbsp Asian fish sauce
1 - Tbsp white sugar	1 - Cup of fresh cilantro
1 - 3.5 oz can of unsweetened coconut milk	

Clean and rinse the mussels or shrimp. Discard any mussels that are even slightly open. In a large stock pot, combine all ingredients except for the mussels/shrimp and the cilantro. Stir to dissolve sugar and curry paste and bring to a boil on medium-high heat.

Boil for 2 minutes and then add the mussels/shrimp and cook for 5-8 minutes. All mussels should open. Remove from heat and discard any unopened mussels. Pour mussels and liquid into a serving dish and toss with cilantro.