

Steamed Mussels with Curried Butter

By: Chef Steve Watson

Ingredients:

2lbs NL Farmed blue mussels
3 tbsp. melted Butter
2 cloves of pressed Garlic
1 tsp. Curry powder
1/8 tsp. Salt
1 chopped Red pepper
1/4 cup chopped Parsley
1/2 Lime, thinly sliced
1/2 cup White wine
1/4 tsp. Ground cumin



Directions:

Whisk together the butter, garlic, curry powder, cumin, and salt in a small bowl. Add mussels to cooking pot with white wine. Top with curried butter, parsley, red pepper and lime and steam for 5 minutes. Transfer the mussels to small bowls and garnish each with a lime wedge to serve. Enjoy!