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# Tropical Rum Steamed Mussels

Prep Time: 5 minutes

Servings: 4

Source: Chef Brian West

## INGREDIENTS

- 2 lbs. mussels
- 6 cloves garlic, finely chopped
- 1 inch ginger, finely chopped
- 1 onion, chopped
- 1/2 cup coconut milk
- 1/2 cup Pineapple Juice
- 2 Tbsp curry powder
- 6 oz 1888 Dark Rum
- 1/4 tsp salt
- 1/4 tsp ground black pepper
- 1 Tbsp cilantro
- 1/2 Anaheim pepper, Sliced
- 2 Tbsp olive oil
- 1 Lime, juiced
- 4 Tbsp Mango, Diced
- 4 Tbsp Roasted Red Bell Pepper, Diced

## DIRECTIONS 1

1. Wash mussels thoroughly if fresh.
2. Heat oil on medium heat and add onion, garlic and ginger. Sauté for 3-4 minutes until the onion becomes a bit translucent.
3. Turn up heat to high and pour in mussels and cover for 1 minute.
4. Open lid and add Salt, Pepper, Coconut milk, Pineapple, and Curry powder allow to cook for 2 minutes.
5. Stir in Anaheim Peppers and Pour into a bowl.
6. Finish it off with Fresh Lime Juice, Mango, Red Peppers, and Cilantro

Tropical Cocktail Tasting

Tuesday, June 25th at 6:30PM – 10:30PM

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