

Steamed Mussels with Lime Cilantro & Sweet Corn

Executive Chef Brian J. Alberg

The Red Lion Inn

Ingredients

1 lb. Mussels (Prince Edward Island)
2 Tbl. Roasted Shallots
3 Limes, juiced
¼ cup Clam Broth
1 Tbl. Cilantro
3 Tbl. Sweet Corn
1 Tbl. Butter, whole and cold
Salt & Pepper
1 Tbl. XVOO
1 tsp. Garlic

Procedure:

To roast shallots, coat with olive oil and salt and pepper. Roast in oven until soft, approximately 30 minutes.

Sauté garlic in XVOO.

Add mussels, deglaze with lime juice and clam broth.

Add in shallots and corn.

Cover and simmer 3-5 minutes.

Add cilantro, salt, pepper and butter (acts as a thickener and blends flavors).

Reduce sauce to napé consistency.

Garnish with lime half and cilantro sprig.

Yield: 2