

# Chambar's Mussels Congalaise

**Category:** Seafood

**Servings:** 2

**Rating:** 9

**Source:** Lucy Waverman, modified by the Smiths

## Description:

From Chambar's Restaurant, Vancouver. With the addition of just a little sugar, this dish tastes very Thai. It is quite spicy, complex, and very good. Open an ice cold bottle of Gewertztraminer to go with it. And have plenty of sourdough baguette to mop up the sauce.

## Ingredients:

olive oil	1 tablespoon
red onion	1/4 cup, sliced thinly
fennel seeds	3/4 teaspoon, ground
coriander seeds	2 teaspoons, ground
cumin seeds	1 teaspoon
pepper	3/4 teaspoon, freshly ground (course)
garlic	1/2 tablespoon, minced
mussels	1 1/2 lb. washed and drained
coconut milk	2 cups
tomato	1 cup, seeded and chopped
chipotle chiles in adobo	1 tablespoon, pureed
lemon juice	1/4 cup
sugar	1/8 teaspoon or to taste
Sea salt	1/8 teaspoon, or to taste
cilantro	1/2 cup, fresh chopped coarsley

## Instructions:

Saute red onions in olive oil over medium heat until they are soft but not browned, about 2 minutes. Add the spices and stir to blend. Remove from the heat and set aside for a couple of hours to allow the tastes to marry.

Return to medium heat and add the garlic, cooking until it has softened, about 2 minutes. Add the coconut milk and bring to a boil. Reduce heat, add the tomatoes, chipotles, and lemon juice and simmer until the sauce has thickened slightly. Bring back to a boil and add the mussels. Cover and cook until the mussels have completely opened, removing them as they do. Discard any that are not fully open.

Season the sauce with salt, additional pepper if needed, and sugar. Serve a bowl of mussels with broth to each person, sprinkling cilantro on each portion just before serving.