



Where Seattle Goes For Seafood

Presents

**COCONUT MILK POACHED MUSSEL SALAD AND SPICY
SAFFRON CURRY CREAM DRESSING**

Serves 4

2 lb	Fresh clean de-bearded Pacific mussels (poached and picked before picking)
1 lb	New Zealand green lip mussels
2 cups	Pulled spaghetti squash meat
1 cup	Shaved fennel bulb
3 cups	Saffron curry dressing
3 tbsp	Fennel greens picked
3 tbsp	Fresh chopped chives
As needed	Kosher salt and fresh ground black pepper
1 each	8 to 12 oz can (coconut milk can) with both ends removed with a can opener

Instructions:

1. Place in a bowl and toss together the picked pacific mussels, squash, fennel, fennel greens, chives, ½ cup of dressing, and salt and pepper to your taste.
2. Place the can on the plate where you want the salad to go and put one cup of the salad into it then pack it down.
3. Carefully remove the can, spoon the dressing over and around the salad as you wish, and arrange 5 or six of the green lip mussels around the outside.
4. Garnish the top with a picked mussel or two and a fennel green sprig.

Coconut Poached Mussels

Serves 4

2 lb	Fresh clean de-bearded pacific mussels
1 lb	New Zealand green lip mussels
1 can	Coconut milk
As needed	Clam nectar
1/4 cup	Ginger root sliced
1/4 cup	Garlic cloves crushed
1/4 cup	Cilantro
3 tbsp	Red curry paste
1/4 cup	Green onions chopped

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2 tsp Cardamom
1 tbsp Salt

Instructions:

1. Place all ingredients in a pot and bring to a boil.
2. As soon as the mussels open remove to a shallow container and let cool.
3. Refrigerate over night then pick the meats out go the pacific mussels. Leave the meat in the green lip mussels for presentation.

Spaghetti Squash

Makes 1 quart

1 each Spaghetti Squash
2 tbsp Peanut oil
As needed Kosher salt and black pepper

Instructions:

1. Cut tips off squash then cut in half length wise and scrape out seeds and pulp with a spoon.
2. Rub the inside with oil and sprinkle with salt and pepper then lay cut sides down on a baking dish.
3. Bake at 375 degrees for 50 minutes then remove and cool completely.
4. Remove the flesh with a fork and separate the individual strands by hand.

Saffron Curry Cream Dressing

Makes 3 3/4 cups

1 cup Peanut oil
1 tsp Saffron
1 tbsp Red curry paste
1 cup Heavy cream
1 cup Rice wine vinegar
1/2 cup Fresh lime juice
4 tbsp Dijon mustard
2 tbsp Granulated white or palm sugar
To taste Kosher salt and white pepper

Instructions:

1. Heat the oil briefly over medium heat in a sauce pan and remove from heat.
2. Add the saffron and curry paste, stir until paste is incorporated, and let steep for a couple minutes.
3. Place all other ingredients into a bowl or food processor and while whisking or running processor add the oil in a slow steady stream.
4. Reserve for service.