

# Mussels with Lemongrass Broth

## INGREDIENTS

**1 tbsp oil**

**4 stalks lemongrass, very finely chopped**

**1 tsp grated fresh ginger**

**2 lbs mussels, scrubbed and beards (stringy material protruding from the shell) removed**

**¼ cup dry white wine**

**¼ cup chicken stock**

**1 green onion, finely sliced**

1. Place oil in a large stockpot over medium heat. Fry lemongrass and ginger for 3 minutes.
2. Increase heat to high and add mussels, wine and stock. Cover tightly and cook for 5 minutes, giving the pot a good shake every 30 seconds to move mussels around from top to bottom. After 5 minutes all the mussels should be open (discard the ones that aren't).
3. Spoon mussels and broth into large bowls and sprinkle with green onion.

Yields: 2 servings

Source: The Spice and Herb Bible (2nd edition) by Ian Hemphill with recipes by Kate Hemphill (Robert Rose)