

STEAMED MUSSELS WITH GINGER AND SCALLIONS



Instructions

Ingredients

2 pounds American Mussel Harvesters Big Ones or Whitewater mussels

- 1 tablespoon vegetable oil
 - 2 teaspoons minced ginger
 - 1 shallot, finely chopped
 - 1/2 cup Chinese rice wine or dry sherry
 - 2 teaspoons fish sauce
 - 1/4 teaspoon ground white pepper
 - 1 scallion, thinly sliced or chopped
1. Heat a wok or large skillet over medium-high heat until a bead of water sizzles and evaporates contact. Add the oil and swirl to coat the base. Add the ginger and shallots and stir-fry until aromatic, about 30 to 40 seconds. Add the rice wine and fish sauce. Carefully add the mussels and cover with a lid. Allow the mussels to steam for 5 minutes, then uncover. Stir in the white pepper.
 2. Discard any mussels that have not opened, then transfer to a serving dish along with the broth remaining in the pan. Sprinkle the scallions on top and serve.