

## STEAMED MUSSELS IN A THAI BROTH

- 4 Tbsp Butter
- 1 cup Shallots, sliced
- 1/4 cup Ginger, finely diced
- 2 Tbsp Red or green bird's eye chili, finely diced
- 1 cup Tamarind
- 3 Tbsp Fish sauce
- 1/4 cup Knorr® Liquid Concentrated Vegetable Base
- 4 cups Water
- 10 lbs Mussels
- 12 each Kefir lime leaves, chiffonade
- 1/4 cup Thai basil roughly chopped
- 10 Tbsp Butter

### PREPARE THAI BROTH

1. Heat 4 Tbsp of butter in pan over high heat.
2. Add in shallots, ginger, and bird's eye chili and sauté until transparent for 30 seconds.
3. Add in tamarind, fish sauce, Knorr® Professional Liquid Vegetable Base, water and mix until combined.

### COOK MUSSELS

4. Add in mussels and kefir lime leaves and cover.
5. Cook until mussels open.

### TO SERVE

6. Swirl in 1 Tbsp of butter per serving of mussels. Serve in large bowl with Thai Basil as garnish.

### ADDITIONAL INFORMATION

**Ingredients**

[1 cup Shallots, sliced](#), [1 cup Tamarind](#), [1/4 cup Ginger, finely diced](#), [1/4 cup Knorr® Liquid Concentrated Vegetable Base](#), [1/4 cup Thai basil roughly chopped](#), [10 lbs Mussels](#), [10 Tbsp Butter](#), [12 each Kefir lime leaves, chiffonade](#), [2 Tbsp Red or green bird's eye chili, finely dice](#), [3 Tbsp Fish sauce](#), [4 cups Water](#), [4 Tbsp Butter](#)

**Course**

[Entrees](#), [Starters](#)

**Cuisine**

[Thai](#)

**Category**

[Seafood](#)

**Serving Size**

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