

## **Asian Mussels with Lup Cheong, Green Onions & Cilantro**

### **Serves 4**

#### **Mussels Sauce**

2 Tablespoons Sesame Oil  
2 Teaspoons Minced Garlic  
2 Teaspoons Minced Ginger  
¼ Cup Diced Lemongrass  
¼ Cup Kaffir Lime Leaves  
1 Cup Cilantro (Rough Chopped)  
1 Each 24oz. Can Hunts Tomato Sauce  
¼ Cup Hot Bean Paste  
1 Teaspoon Sugar

#### **Procedure**

Heat Sesame Oil In A Sauce Pot, Once Hot Add Garlic, Ginger, Lemongrass, Lime Leaves & Cilantro. Cook For One Minute Than Add The Tomato Sauce, Hot Bean Paste & Sugar. Simmer For 45 Minutes To An Hour. Strain And Set Aside Until Needed.

#### **Mussels**

3 Tablespoons Sesame Oil  
½ # Lup Cheong (Chinese Sausage) Cut Into Rings  
¼ Cup Cilantro (Leaves Only)  
¼ Cup Green Onions, Cut Into Rings  
1 Cup Seeded & Dice Tomatoes  
2 Pounds Fresh Mussels, debearded, scrubbed and rinsed  
All Tomato Sauce From Above  
Salt and pepper

#### **Procedure**

In A Large Sauté Pan Heat The Sesame Oil. Add The Lup Cheong, Cilantro, Green Onions, Tomatoes And Mussels. Sauté For One Minute Then Add The Tomato Sauce & Season Lightly With Salt & Pepper. Cover, Turn On Low & Let Simmer For Two Minutes. Look To See If Most, If Not All Mussels Are Open. (Discard any mussels that do not open) After That Place In To A Serving Bowl. Place Some Bread Around The Outside And Serve.

Have Plenty Of Bread For Dipping In The Left Over Sauce

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