

Bahia Style Mussels in Tangerine-Coconut Broth

2 pounds fresh mussels
1 cup Lake Sonoma Sauvignon Blanc
1 bay leaf
3 T extra virgin olive oil
1 cup diced onion
1 tsp chopped garlic
½ cup basmati rice
1 1/2 cup chopped tomatoes
1 T tangerine zest
1 anaheim chili, diced
1 red jalapeno, minced
1 cup chicken stock
1 cup tangerine juice
1 T chopped fresh parsley
1 T chopped fresh basil
1 T chopped fresh cilantro
1 cup coconut milk

Steam mussels in wine with bay leaf and 1 cup water until they open. Set aside.

In a separate pan, sauté onion, garlic and chilis in oil until soft. Add rice and stir. Add tomatoes, zest, chicken stock, orange juice and cook until rice is soft. Add some of the broth from mussels, herbs, salt and pepper and simmer for 3 minutes. Add coconut milk and then mussels. Bring to a boil just before serving.

To serve, place mussels in bottom of the bowl and cover with broth. Garnish with more cilantro if desired.

Serves 6

Chef Robin Lehnhoff