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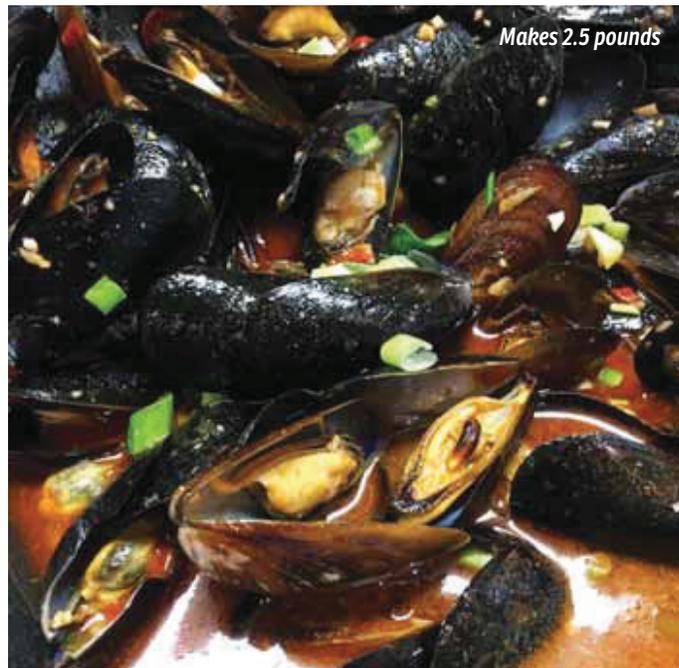
A Good Cause

(And the venue effect)

ASIAN MUSSELS

Courtesy of Curry College (Milton, MA)

At Curry College, Executive Chef Christian King's Asian Mussels are a favorite on the summertime "Fish Market Friday" menu. To make the popular dish, Chef Christian and his team of sous chefs sauté fresh mussels from Prince Edward Island with sesame oil and a range of spices to create a zesty sauce. Once ready, the dish is served in a beautiful cast iron bowl. This savory recipe is just one of the many reasons why Curry College Dining Services recently received a "Best of Milton Award" in the restaurant category.



INGREDIENTS:

- 3 oz. sesame oil
- 3 Tbsp. minced ginger
- 2 Tbsp. minced garlic
- 2.5 lbs. PEI Mussels
- 1/2 cup diced red pepper
- 1 cup white wine
- 4 oz. cold cubed butter
- 2 Tbsp. chopped scallions
- 1 Tbsp. toasted sesame seeds (optional)
- sriracha hot sauce (to taste)
- light soy sauce (to taste)**

DIRECTIONS:

1. Heat oil in sauté pan, add mussels, and cook for 20 seconds.
2. Add minced garlic and ginger, and flip mussels in the pan for 20 seconds so they are coated in the mixture.
3. Add the red pepper.
4. Deglaze the pan with wine.
5. Lace the pan with sriracha and soy sauces.
6. Add butter, scallions, and sesame seeds.
7. Add a lid to the pan to create steam to open the mussels.

****Light soy sauce is ideal to cut back on the saltiness. uv**

GET CONNECTED

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