



Spicy Mussels with Bacon

Recipe courtesy of Judy Joo



Total Time: 40 min

Prep: 25 min | Inactive Prep: – | Cook: 15 min

Level: Easy

Yield: 2 servings

INGREDIENTS

1 tablespoon extra-virgin olive oil

4 strips (3 1/2 ounces/100 grams) streaky bacon, cut into lardon pieces

2 large cloves garlic, grated

1 large banana shallot, sliced thinly into rings

1/4 cup plus 2 tablespoons (95 milliliters) dry vermouth or white wine

1/2 cup (100 milliliters) good chicken stock

3 tablespoons mirin

1 tablespoon doenjang (Korean soybean paste)

1 teaspoon gochujang (Korean chile paste)

1 red chile, sliced thinly into rings on a bias, with seeds

2 pounds (900 grams) mussels, cleaned and beards removed

Handful of chopped chives, for garnish

Wedges of lemon, for serving

Sticky rice, for serving

DIRECTIONS

Drizzle the oil into a Dutch oven and heat over medium heat. Add the bacon lardons and saute until just browning on the edges, 3 to 4 minutes. Add the garlic and shallots and cook, stirring occasionally, until softened, another minute. Add the vermouth or white wine and bring to a boil. Add the chicken stock and then the mirin. Whisk in the doenjang and gochujang until dissolved. Stir in the red chiles and then the mussels. Cover and shake occasionally to mix. Cook until the shells are all open, about 3 minutes. Discard any mussels that don't open.

Serve in large bowls to share and scatter chopped chives on top to garnish. Serve with lemon wedges and sticky rice on the side.

© Recipe courtesy of Judy Joo

Printed on May 5, 2014 from <http://www.cookingchanneltv.com/recipes/judy-joo/spicy-mussels-with-bacon.print.html>

