

## **KOREAN-STYLE MUSSELS IN SPICY BROTH** **by radish\*rose**

Adapted from [Quick and Easy Korean Cooking \(Gourmet Cook Book Club Selection\)](#)

This makes enough for a dinner portion for 2 people. For additional people, add 1 lb. mussels per person and adjust other ingredients accordingly.

### **Ingredients:**

2 lbs. fresh mussels  
2 c. water  
2 T. vegetable or coconut oil  
4-5 garlic cloves, pressed or minced  
1 T. Korean red chile powder (gochu galu)  
2 T. Korean hot pepper and bean paste (sunchang gochujang)  
4 T. soy sauce or tamari  
2 T. maple syrup  
1 tsp. Asian sesame oil  
Sliced green onions for garnish

**Equipment:** Large pot with a lid to steam the mussels (I use a 5-qt. cast iron pot), medium skillet to make the broth base

### **Method:**

**To clean the mussels:** Discard any cracked or dodgy looking ones, then soak in a bucket or sink full of cold water for about 2 hours, with 3-4 changes of water. (My research said you should consider discarding any open ones, but sometimes they are all open a little bit, so use your judgment and sniff them if you have any doubts. Good ones smell like the ocean and bad ones will smell, well, bad.) The soaking in fresh water makes them discharge sand and dirt. When you are changing the water, lift the mussels out of the water first. Do not pour all through a colander or you will just be pouring the sand and dirt back over them. After soaking, scrub the mussels with a brush, and remove any "beards" which are stringy things you can just pull off.

**To make the broth base:** In a small bowl, mix together the chile powder, hot pepper and bean paste, soy sauce or tamari, maple syrup, and sesame oil. In a medium skillet, add the oil and garlic and heat over medium-high heat until the garlic begins to release its fragrance. Add the mixture in the small bowl and cook over medium-high heat until it thickens a little bit. Remove from heat and set aside.

**To steam the mussels:** Add the 2 c. water to a large pot with a lid. Bring to a lively boil. Add your cleaned mussels, cover with the lid, and steam for 5-6 minutes. Check to see if the mussels have all opened up and if not, put the lid back on and steam for a couple more minutes. Pour the broth base over the steamed mussels and stir to combine, making sure to get some of the spicy broth over each mussel. Garnish with sliced green onions. Serve in large bowls (with another large bowl out to hold empty shells). I like to serve this with rice or bread, which you can dip into the broth and a nice big salad.

**Original post:** <http://radishrosecooks.com/2014/05/18/korean-style-mussels-in-spicy-broth/>

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