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# KITCHEN CONNAISSEUR

## *Curried Mussels with Fresh Pear*



This dish makes a great cold appetizer! The exotic flavour of our curry and cream sauce with the meaty mussel is a perfect start to any dinner. It can be made a day ahead or within an hour of serving. You can also serve the mussels hot as an entree. Serves 8 appetizer and 4 dinner size portions.

### *ingredients*

<b>250ml jar</b>	<b>Curry and Cream Sauce</b>
<b>4 pounds</b>	Fresh mussels - scrubbed and debearded
<b>1 cup</b>	White wine
<b>1/4 cup</b>	Onion - diced
<b>2</b>	Whole fresh pears - diced

### *instructions*

1. Heat the curry and cream sauce in the micro-wave or in a sauce pan. Let cool slightly.
2. Clean the mussels under cold running water, removing any weed or beard. Place the mussels in a very large pot to allow room for the shells to open. Add the wine, diced onion and diced pear. Cover the pan tightly and cook over high heat for 3 - 5 minutes or just until the shells open. Discard any that do not open. Drain excess moisture.
3. Toss the Curry and Cream Sauce into the mussels. Let cool, cover and refrigerate for at least 30 minutes before serving. Serve on an attractive platter along with a dish for empty shells.