



GRILLED MUSSELS WITH SPICY FISH SAUCE

- 2 pounds fresh mussels
- 2 cloves garlic, finely minced
- 1/2 teaspoon red pepper flakes
- 3 tablespoons lemon juice
- 1 teaspoon lemon zest granules
- 3 tablespoon Thai fish sauce
- 2 teaspoon brown sugar
- 3 tablespoon water

Clean and scrub the mussels, drain very well.

While mussels are draining, blend garlic and pepper flakes into a paste and add lemon juice, lemon zest granules, fish sauce, sugar, and water.

Preheat BBQ grill to high heat (500° to 600°). Place clean, dry mussels in a single layer on hot grill. Grill mussels just until they are all open and aromatic.

Remove from grill with long tongs and serve.

Spoon 1 tsp. of sauce into each open mussel, serving remaining sauce as dip.

Serves 4-6

