

## NEWMAN'S FAVORITE BOUILLABAISSE

- 2 onions
  - 1 bunch leeks
  - 1 stalk celery
  - 1 clover garlic
  - 1 green pepper
  - 1/2 cup chopped parsley
  - 1 whole crab, cracked
  - 2 lb steamer clams
  - 1/2 lb raw shrimp
  - 3/4 lb scallops
  - 1 lb red snapper
  - 1 lb halibut
  - 2 cups fish stock
  - 1/4 cup olive oil
  - 1 lb 2 can tomatoes
  - 1 cup sauterne wine
- "pinch" or to taste of each of the following: salt, black pepper, paprika, cayenne, thyme, saffron

Into the hot oil, put sliced vegetables and saute to golden yellow. Add tomatoes and seafood, cover with liquids and boil 20–30 minutes, adding wine just before serving. Should be served in pot or casserole with toasted French bread.