

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.