

Bouillabaisse

(Serves 6 to 8)

Time: 1 ¼ hours (including making stock)

Ingredients:

½	Cup	Olive oil
2	Large	Tomatoes, peeled, seeded and coarsely chopped
1	Large	Onion, chopped
4	Cloves	Garlic, chopped
1	Lb	Potatoes
1/3	Cup	Fennel fronds, finely chopped
1	Each	Bay leaf, Turkish preferred
¼	Tsp	Saffron threads, crumbled
1 ½	TBS	Sea salt, coarse
½	Tsp	Black pepper, freshly ground
9	Cups	Fish stock (see separate recipe)
3	Lbs	Mix of white-fleshed fish, skinned (red snapper, monkfish, cod, halibut)
		Rouille (see separate recipe)

Instructions:

1. Heat oil in 6 to 8 quart pot over moderate heat. Add tomatoes, onion, and garlic and cook, stirring occasionally, until onion is softened, 5 to 7 minutes.
2. Meanwhile, peel potatoes and cut into ½ inch cubes. Stir potatoes into tomatoes, along with fennel fronds, bay leaf, saffron, sea salt and pepper. Add stock and bring to a boil, then reduce heat, cover, and simmer until potatoes are almost tender, 8 to 10 minutes.
3. Add thicker pieces of fish to soup and simmer, uncovered, for 2 minutes. Stir in remaining fish and simmer, uncovered, until just cooked through, 3 to 5 minutes.
4. Meanwhile, in a small bowl, stir 3 TBS broth from the soup into rouille until blended.
5. Carefully transfer fish from pot to bowls and then ladle some broth with vegetables over seafood. Top each serving with 1 teaspoon rouille and serve remainder on the side.

Source: The Gourmet Cookbook; Houghton Mifflin Company