



BOATHOUSE BOUILLABAISSE RECIPE

1 tbsp. Olive oil
½ onion, minced
1 tbsp. Garlic, minced
2 celery stalks, chopped
1/8 cup white wine
1 tbsp. Lemon juice
1 tbsp. Cognac or brandy
1 tbsp. Parsley
Salt and pepper
1 lg. Can skinned stew
Tomatoes
1 can tomato sauce
2 bay leaves
3 Lg. Filets lingcod and/or
Snapper
2 lobster tails
12 prawns, shelled and
Deveined
12 scallops
Clams, mussels, oysters,
And crab legs, if desired

Toasted French bread

Cooking Directions:

- In a large saucepan, sauté first 9 ingredients
- Add tomatoes, tomato sauce, bay leaves and cod or snapper
- Cook on medium low for approximately 1 hour
- In a separate pot, boil lobster and remaining seafood until just done. Be sure not to overcook
- Add cooked seafood into the tomato mixture. Mix well
- Stir to blend flavours and to heat evenly
- Place toasted French bread in bottom of serving bowls
- Pour the hot soup over the bread and garnish with fresh parsley