

RED BICYCLETTE

Bouillabaisse

(bool-ya-baze)

2T Olive oil
1 Small onion, halved and thinly sliced
2 Thin carrots, cut into 1/4 inch rounds
1 c Celery, diced
1 Small fennel bulb, quarter and thinly sliced
2 Cloves of garlic, minced
2 Large tomatoes, peeled, seeded and roughly chopped
2 c Clam juice
1 c Chicken broth
2 c Water
2 Bay leaves
12 Large shrimp, peeled and cleaned
3/4 lb. Red snapper, cut into 1 inch pieces
20 Mussels
8 Lemon wedges
Salt and pepper to taste

Directions

In a large saucepan, heat olive oil over medium-high heat. Add the onions, carrots and celery and cook, stirring frequently, for five minutes. Add the fennel and garlic and cook for five minutes. Add the tomatoes, clam juice, chicken broth, water and bay leaves, and boil for 20 minutes. Add the shrimp, red snapper and mussels. Cook until mussels are fully open about 5 minutes. Season to taste with salt and pepper. Serve in large bowls with two lemon wedges on the side.

Delicious, when paired with Red Bicycleette® Pinot Noir