

Billy Captree's Bouillabaisse

Seafood Corner

Seafood Ingredients

- 1 lb. firm, white-fleshed fish
- 20 Long Island mussels
- 12 Long Island little neck clams
- 12 large white shrimp

Other Ingredients

- 3 slices bacon
- 1 medium onion
- 2 tbs. olive oil
- 1/2 cup fennel
- 4 cloves garlic
- 1 cup chicken broth
- 1 cup White Zinfandel (optional)
- 1 cup clam juice
- 2 tbs. Pernod or anisette (optional)
- 1 28 oz. can whole peeled tomatoes
- 1 loaf Italian bread

Method

Trim fish, rinse, pat dry and cut into 1-2 inch cubes. Clean and rinse clams and mussels if necessary. Peel and devein shrimp.

Cut bacon into 1 inch pieces. Coarsely chop onion, garlic and fennel. Quarter plum tomatoes. Add bacon to hot stock pot. Brown, then drain off fat. Add olive oil to hot stock pot. Add onion and fennel, sauté to translucent then add garlic. Cook 1-2 minutes. Add tomatoes, Pernod, Zinfandel, clam juice and chicken broth. Put on medium heat and cover. Let simmer for 10 minutes. Raise heat. Add mussels, clams, fish and shrimp. Cook until mussels and clams open (about 3-5 minutes). Remove from heat. Serve in bowls with Italian bread. *Serves 4 heartily.*

Traditional French Bouillabaisse, which means "boil and settle," takes on a new meaning in this recipe that calls for regional shellfish and firm, white fleshed fish such as monkfish, seabass or striped bass. The addition of fennel and Pernod give this dish a unique signature.

Recipe provided by Bill Zeller, owner of Captree Clam Co., West Babylon, New York. Mr. Zeller is a member of the New York Seafood Council's Board of Directors and is a program advisor to the New York Sea Grant Seafood Technology Program.



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