Billy Captree’s Bouillabaisse

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.

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.

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

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.

Cut bacon into 1 inch pieces. Coarsely chop onion, garlic and fennel. Quarter plum tomatoes.


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