

BOUILLABAISSE SOUP

2 fillets of flounder or sole or cod cut in chunks.
Lobster Tails, split and rinsed.
One per person, optional.
1-1/2 pounds scallops, cut in half if very large.
2 pounds shrimp, shelled and deveined.
2 can chopped clams, with juice.
1/4 cup salad oil
2 cups chopped onions
3 carrots, peeled and sliced thin
4 cloves garlic, crushed
1/2 cup chopped fresh parsley or
2 tablespoons dried parsley
2 cans chopped tomatoes, (1 lb.4oz)
4 cups chicken or beef stock or 3 cups and 1 cup sauterne
2 chicken or beef bouillon cubes
1 teaspoon salt
1 teaspoon thyme
1 bay leaf
1 tablespoon paprika
pinch of saffron
1 tablespoon lemon juice

In a very large pot, sauté onions and carrots in salad oil until soft. Add garlic, tomatoes and stock. Heat to a low boil, add rest of seasonings. Simmer until ready to add fish.

About 1/2 hour before serving, bring to a boil and start adding fish. Start with the frozen fish or larger pieces first. Add chopped clams with juice last. Lower heat to a simmer. Serve soon with French bread and wine.