

John Hurst's Oregon Fish Stew Nouvelle

- * 1 28oz can Italian plum tomatoes (peeled)
- * 2 cups chopped onions
- * 1/2 cup olive oil
- * 8 cloves garlic (mashed)
- * 2 qt water
- * 3 cups white wine (dry)
- * 1/2 tsp. dry thyme
- * 2 pinches saffron
- * 6 parsley springs
- * 1 bay leaf
- * 1/4 tsp. fennel seed
- * 3 inch piece orange peel (orange part only)
- * 2 lb fish trimmings
- * 1 lb red snapper
- * 1 lb sea bass
- * 2 lbs steamer clams
- * 1 crab
- * 1/2 lb raw shrimp

For the stock, saute onions & garlic in olive oil, stir in tomatoes and cook for 5 minutes. Add the rest of the ingredients except assorted seafood. Cook at low boil for 45 minutes. Strain stock through sieve, boil down if necessary.

Before serving bring the stock to low boil, add snapper & sea bass. Poach until tender. Do not over-cook! In separate pot steam clams open. Add clams and peeled shrimp to stock. Cook briefly. Add crab just to warm through and serve.