

# TIM FARMER'S COUNTRY KITCHEN

## SEAFOOD STEW

*1 small onion, chopped  
1/3 cup carrots, chopped  
1/3 cup celery, chopped  
1/4 cup fennel, chopped  
4 cloves garlic, minced  
2 tablespoons anise liquor  
1/2 cup white wine  
14.5 ounce diced tomatoes  
2 bay leaves  
1 teaspoon orange zest  
Dash Peppercorns  
Dash Saffron  
4 cups fish stock  
Salt  
Fresh Thyme  
1 tablespoon tomato paste*

*1 cup fish  
1 1/2 cups shrimp  
1 1/2 cups scallops  
1 pound mussels  
1 pound clams  
Crab (optional)  
Dried parsley  
1-2 tablespoons butter*



Cut up veggies and sauce in dutch oven over medium heat until soft. Add in garlic and cook 2-3 minutes. Deglaze with wine and anise liquor and let reduce a bit. Add in rest of ingredients (except seafood) and bring to boil to reduce liquid by half. Once reduced, add in fish, shrimp and scallops and boil for 8 minutes. Add in mussels and clams and cook 5 minutes until they open. (Discard the ones that do not open after 5 minutes. Do not eat). Season with dried parsley and stir in butter until combined. Cook a few minutes until all seafood is done. Spoon into bowl and serve with crusty garlic bread.