

CAPE ANN LOBSTER BOUILLABAISSE

INGREDIENTS:

- 1 tablespoon olive oil
- 1 cup chopped onion
- 2 celery stalks, chopped
- 3 tomatoes, peeled, seeded and chopped
- 3 tablespoons fresh chopped parsley
- 1 bay leaf
- 1 teaspoon thyme
- 2 cups dry white wine
- 1 cup clam juice
- 2 tablespoons blanched almond slivers
- 2 cloves garlic
- 3 cups cooked no-shell lobster meat, cut into bite-sized pieces

DIRECTIONS:

1. Heat olive oil in a large saucepan.
2. Saute' onion and celery
3. Add tomatoes and simmer 5 minutes.
4. Stir in parsley, bay leaf, thyme, white wine and clam juice. Bring to a boil, and simmer 15 minutes.
5. Grind almonds and garlic in blender or with a mortar and pestle. Add to simmering sauce, stir well. Cook another 15 minutes.
6. Pat thawed lobster meat dry on paper towels. Add to bouillabaisse. Heat 8-10 minutes and serve.

SERVINGS: 4 people