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featured recipe!

Rustic Seafood Soup

Serves 4-6

Ingredients

2 1/2 pounds Littleneck clams
1 pound deveined shrimp
12 oz cod, cut into bite-sized chunks
2 tbs. extra-virgin olive oil
1 cup diced red onion
4 cloves garlic, chopped
1 cup dry white wine
4 cups chicken stock
1/2 cup heavy cream
1 (14.5 oz) can diced tomatoes
2 tsp smoked paprika
1 cup chopped parsley
coarse salt

Directions:

Heat the oil in a large pot or Dutch oven over medium heat. Add the onions and garlic with a small pinch of salt. Sauté three to five minutes, until the onions are browning in places. Add the clams and the cup of wine. Put the lid on and let them simmer/steam anywhere from eight to ten minutes, until they've all opened. If any are still closed, toss! Remove the clams from the pot with tongs and set aside.

To the same pot add the stock, cream, smoked paprika and diced tomatoes. Let this come to a simmer, then add the shrimp and fish, cooking another eight or so minutes, until it's all cooked through. Add the chopped parsley, another pinch of salt to make sure it's perfect, and finally the clams. Give it a light stir and serve immediately with crusty bread.