

# THE SHORES

DINE ON THE BEACH

## ASIAN BOUILLABAISSE

Serves 5

- ¼ C canola oil
- 1 Tablespoon chopped garlic
- 2 Tablespoon chopped ginger
- ¼ Cup Shallots
- 3 Celery stalks medium diced
- ¼ Cup diced fennel
- ½ Cup shiitake mushrooms
- Fish sauce TT
- 2 ea. Lemongrass stalks - rough chopped
- Lime juice
- Clam juice
- Bay leaf
- ¼ C Tamarind Paste
- ¼ Cup Roasted bell pepper diced
- ½ Cup Baby corn
- 5 ea. Baby eggplant quartered
- ½ Cup canned diced tomatoes
- 1 Pound fish fillets cut up in 1" squares
- 1 Pound mussels and clams
- ½ Cup cooked crab meat
- ½ Cup cooked shrimp
- 1T Chopped cilantro
- 1T Chopped green onions

Heat ¼ C of canola oil in a large sauce pan. When it is hot, add garlic, ginger shallots mushroom, celery and fennel. Deglaze with fish sauce, and then add clam juice, lemongrass, baby corn, roasted peppers, eggplant, tomatoes, bay leaves, and tamarind paste. Bring to a simmer. Add fish, clams, mussels, crab and shrimp. Season with salt and pepper. Add a touch of lime juice and finish with cilantro and green onions.

*-Chef Percy Oani*