

4 cloves garlic finely chopped

1 28 ounce can tomatoes (coarsely

1 pound fin fish (red snapper
chopped) with liquid
flounder -- trout)

2 cup fish stock -- clam juice or

1/2 lb shrimp, lobster -- (1/2 to 1)

chicken broth

scallops -- crab meat-any or

1/2 cup dry sherry

all

2 teaspoon salt

18 sm clams, mussels -- or lobster

1/2 teaspoon thyme, basil -- saffron

claws-any or all

pepper to taste

1/4 cup olive oil

fresh chopped parsley for

1 lg onion finely chopped

garnish

2 shallots minced

Cut boneless pieces of fish into bite size pieces. Remove shells from shrimp, lobster, crab. Scrub clams and mussels. Saute onions, garlic and shallots in oil on low heat until lightly golden. In a large pot, put in all liquids and seasonings except parsley. Bring to a boil. Lower heat and simmer 15 minutes. Add all seafood, mix and simmer 10 minutes. Serve hot in large bowls. Top with parsley.

Serve with crusty bread, semi-soft cheese and a tossed salad.