

Shellfish En Brodo (in broth)

serves 4

For the brodo sauce

2 tablespoons olive oil
1 med. onion diced
3 pc celery diced
1 segment garlic minced
6 tomatoes cored & diced
1 teaspoon old bay seasoning
4 leaves chopped fresh basil
1 cup white wine
1 cup V-8 juice
salt and pepper to taste

heat oil in medium sauce pot over medium heat, Add onion, & celery and sauté until translucent, add garlic and basil being careful not to burn and diced tomatoes. Simmer for 8 minutes and deglaze vegetables with white wine. Bring to simmering boil and add v-8 juice, old bay and salt and pepper. Fish stock or additional wine may be added to thin out broth.

For the shellfish

3 teaspoons olive oil
12 large shrimp peeled and divined
12 clams steamed to open and cooled
8 medium sea scallops or 1 lb bay scallops
8 pc sliced kielbasa sausage
16 –18 prince Edward sound black or New Zealand green lip mussels

Start oil In a hot sauté pan, Add shrimp and scallops and toss vigorously for 2 minutes. Add clams, mussels, sausage and finish with brodo sauce preparation . Simmer until mussels open, usually around 2 minuets. Serve in large bowls with soft bread or rolls. Want a heartier meal? Add pasta or rice to this dish.