



Pili's Sarsuela

Sarsuela is the Catalan equivalent to the French Bouillabaisse or the Italian Cioppino, but with a distinguishing Spanish flair. Markus's mother, Pili, has offered to share her recipe with us. It is now our traditional Christmas meal due to its special seafood combination and the fact that its flavors improve if made in advance and warmed before serving. This makes it a perfect meal during a busy Christmas celebration. Serves 6.

Wine Recommendation...

Pili recommends a Bokisch Vineyards Garnacha or Albariño!

Ingredients:

- Items for the "Sofrito"
 - 1 (8 oz) can crushed tomatoes
 - 3 cloves chopped garlic
 - 3 chopped tomatoes
 - 2 chopped white or yellow onions
 - Olive oil
- Items for the "Caldo"
 - 1 bottle (8-10 oz) clam juice
 - 1 can (14.5 oz) chicken broth
 - 2 oz cognac
 - 10 strands of saffron
- Items for the "Picadeta" (This is what gives it a unique Spanish flair)
 - 2 cloves garlic
 - 5 almonds
 - 1/3-1/2 cup parsley (whole leaf)
 - 1 peeled whole shrimp
- Seafood for the Stew
 - 1/3 lb shrimp (large, unpeeled...with head on if possible!)

- 1/3 lb mussels
- 1/3 lb clams
- 1/3 lb cockles (if you can find them)
- 1/3 lb scallops
- 1/2 lb crab legs (or count one per person)
- 1/2 lb red porgy or red snapper
- 1/2 lb halibut
- 1/2 lb sea bass

Preparation:

1. Fry the "sofrito" ingredients in oil until done (do at bottom of large pot in which you will later add the broth & seafood)
2. Steam the mussels and clams until open (Use a different pot & save juice!)
3. Make the "picadeta" (mash garlic, almonds, parsley & shrimp with mortar & pestle until it forms a paste...hint-start w/ almonds!)
4. Add the broth, clam juice, juice from steaming clams/mussels & saffron strands to the "sofrito" and let boil
5. Add 1/3 cup broth to the "picadeta" and stir. Then add the brothy picadeta to the stew
6. Add the fish to the stew and the cognac and let cook "chup-chup" on low to medium heat for about 10 minutes until the fish is almost cooked through
7. Add the remaining shellfish and let simmer "chup-chup" a little more...Salt & Pepper to Taste!
8. It's better to make it in the morning and rewarm before serving. Be careful not to boil in case the fish starts falling apart or the shellfish overcook. Serve with sprig of parsley for a touch of color!

Bon Profit!!!!!!