

This a wonderful early Spring / Summer recipe that fills the soul of a foodie even on humid evening with a light breeze, OH!! Don't forget to cork a bottle of the perfect Australian Big Red!! Stanley Lambert's Thoroughbred, Cabernet.

Thanks,

Chef Chris Covelli

Pernod Seafood Hot Pot

½ Cup Extra Virgin Olive Oil 2 medium Florida Red Potatoes (cut in to wedges Roasted in the oven prior to adding)

1 Tomato diced

2 cloves garlic minced

3 leafs of green Thai basil

1 Tiger eggplant

4 stalks of Pac Choi (or Bok Choy)

4 cups of clam broth or (Lobster Broth)

1 cup of Pernod (Anise Liquor)

4 – 4 oz. pieces of Cod or (Striped Bass)

4 large Scallops

4 large Shrimp

12 littleneck clams

1 pinch Zaffron

salt & pepper to taste

- 1. Pre-heat a large stainless steel stew pot, add the extra virgin olive oil.*
- 2. When the oil starts to smoke add the Shrimp, Scallops and Cod then cook on both sides.*
- 3. Add the minced Garlic ,Tomato , Eggplant, Pac Choi, let simmer for 4 minutes and add the Clam Broth, Pernod , Zaffron and Little Neck Clams , salt & pepper.*
- 4. Let this simmer for 15 minutes on a medium flame and serve in a large soup bowl with a piece of grilled French bread.*