



# Woodstock Inn & Resort

## Seafood Stew

4-6 Portions



### Stew Ingredients

2 tbsp Butter  
1 Leek, *diced*  
1 Fennel Bulb, *diced*  
1 Medium Sized Sweet Onion, *diced*  
4 Cloves Garlic, *minced*  
2 tsp Fresh Ginger, *minced*  
1 pinch Saffron  
2 tsp Old Bay Seasoning  
1 pinch Cayenne Pepper  
1½ oz Pernod  
½ cup White Wine  
2 cups Clam Juice  
4 cups Canned Diced Tomatoes  
4 cups Vegetable Stock  
Kosher Salt & Fresh Ground Black Pepper

### Seafood

12 Large Shrimp, *peeled & de-veined*  
1 lb Salmon, *trimmed & large diced (1" x 1" cubes)*  
1 lb Cod, *trimmed & large diced*

### Method for Seafood Stew

In a large pot over medium heat cook down the leeks, fennel, onion, garlic, and ginger in the butter until the onions begin to turn translucent. Add the spices and allow them to bloom for a few minutes then deglaze with the pernod and white wine. Reduce the alcohol down by half then add the remaining ingredients. Bring the stew to a simmer for around 30 minutes until the tomatoes start to break down and all the vegetables are tender. Taste the stew and adjust the seasoning with the salt and pepper. Add the shrimp, Salmon, and Cod and simmer in the liquid until they are fully cooked, between 6 and 8 minutes. Place the stew in a bowl and serve with grilled bread and saffron aioli.