



## RECIPES

### **Seafood Stew with Roasted Garlic and Green Chiles**

4 Tbsp. olive oil  
2 tsp. roasted garlic puree (see below)  
3 leeks, chopped (white parts only)  
2 Anaheim green chiles, roasted, peeled, stemmed, seeded and chopped  
1 cup celery, chopped  
1 cup dry white wine  
1 tsp. white pepper  
1 tsp. freshly ground black pepper  
1 tsp. salt  
1/2 tsp. dried thyme  
1 Tbsp. fresh parsley, minced  
28 oz. can diced tomatoes, drained  
4 cups chicken broth  
1 cup clam juice  
2 Tbsp. fresh lemon juice  
1-1/2 lbs. fresh orange ruffly or white fish, cut in cubes  
1 lb. shrimp, peeled and deveined  
1 plastic container oysters, drained (1 pint)  
10 oz. can whole baby clams, drained  
1 cup green onions, chopped  
2 bay leaves

In a large stockpot or dutch oven, heat oil to a moderately high heat and saute' roasted garlic puree, leeks, Anaheim green chiles, and celery until translucent. Add wine and continue cooking, stirring occasionally until almost no liquid remains. Add white pepper, black pepper, salt, thyme, and parsley and cook stirring constantly for 3 minutes. Add tomatoes and stir well. Add chicken broth, clam juice, and lemon juice, and bring to a boil. Reduce heat and simmer for about 20 minutes. Add fish, shrimp, oysters, clams, green onions, and bay leaves and simmer covered for 30 minutes. Serve hot with a good crusty bread and a glass of your favorite white wine.

### **Roasted Garlic Puree**

Take 1 large head of garlic, separate into individual cloves and peel. Arrange on a cookie sheet and roast under broiler for a few minutes until golden brown. Allow to cool. Place in a food processor or blender with a small amount of olive oil to bind and puree.