

Seafood Stew by Andrew Griggs, grandson of Larry Samson

Serves 60+ \- (with rave reviews)

4 white onions, small dice

4 bunches celery, small dice

5 leeks, small dice

6 garlic bulbs, minced

2 pound bags red potatoes, cut into eight pieces each

2 bottles dry white wine, Sauvignon Blanc or Chardonnay

1 #10 can crushed tomatoes, 6# 6oz

1 3# 3 oz can tomato paste

4 3# 3 oz cans chopped clams and juice

The following ingredients came vacuum sealed and frozen, unshelled. **Cash and Carry** was the store where they were found. 20 years from now the recipe may still be available on this website; the store may have gone the way of the buffalo.

4 4oz boxes sole

4 2# pkg shrimp, 40 count

4 2# pkg green mussels

1 5# pkg scallops, 20 count

4 1# pkg clams

6 bay leaves

Salt and pepper

In a tall stock pot, heat enough olive oil to cover the bottom

Sauté vegetables with garlic, season with salt, cook about 5 minutes until soft

Add clams, tomato products, wine and bring to a boil

Toss in potatoes, bay leaves, cook about 10 minutes until potatoes are soft

Add seafood in the following order:

Mussels, clams, - cook 3 minutes

Shrimp, fish, - cook 3 minutes

Scallops - cook 3 minutes

Remove bay leaves

Season to taste and serve