



# HALIBUT BROCHETTES

## PROVENÇALE



### SERVES

4



### METHOD

GRILLING



### MINUTES

60+



### DIFFICULTY

2/10

### INGREDIENTS

**1½** tablespoons minced fresh basil  
**2** teaspoons minced fresh marjoram  
**2** teaspoons minced fresh thyme  
**1** teaspoon minced fresh rosemary  
**1** teaspoon minced fresh sage  
**½** teaspoon chopped fennel seeds  
**¼** teaspoon finely chopped dried lavender blossoms  
**1** 1½-inch-diameter zucchini, cut into 1/2-inch-thick rounds  
**1** unpeeled slender eggplant, halved lengthwise, cut into 1/4-inch pieces  
**8** mini plum tomatoes or large cherry tomatoes  
**16** mini bell peppers in assorted colors  
**1** small red onion, cut into 4 wedges, each wedge halved crosswise, layers kept intact  
**5** tablespoons extra-virgin olive oil, divided  
**1½** pounds halibut, cut into 1½-inch cubes  
**5** tablespoons fresh lemon juice  
**2** garlic cloves, pressed  
**⅓** cup dry white wine  
**Nonstick vegetable oil spray**

Mix first 7 ingredients in small bowl. Place zucchini, eggplant, tomatoes, peppers, and onion in large bowl. Add 1 tablespoon herb mixture and 1 tablespoon oil to vegetables. Sprinkle with salt and pepper; toss to coat. Thread 1 mini pepper, 1 zucchini round, 1 eggplant piece, 1 tomato, 1 onion piece, and 1 more mini pepper onto each of 8 skewers. **DO AHEAD** Herb mixture and vegetables can be made 4 hours ahead. Cover separately and refrigerate.

Place fish in medium bowl; sprinkle 2 tablespoons herb mixture over. Add 3 tablespoons oil, 3 tablespoons lemon juice, and garlic; sprinkle with salt and pepper and toss to coat. Cover and chill at least 1 hour and up to 2 hours, tossing occasionally.

Simmer wine, remaining 1 tablespoon oil, and remaining 2 tablespoons lemon juice in small saucepan until reduced to 1/3 cup, about 3 minutes. Stir in remaining herb mixture. Season sauce to taste with salt and pepper. Set aside.

Spray grill rack with nonstick spray; prepare barbecue (medium-high heat). Divide fish cubes among remaining 4 skewers. Grill vegetable skewers until vegetables are slightly charred and tender, turning occasionally, 10 to 12 minutes. Grill fish skewers until fish is cooked through, turning occasionally, 8 to 10 minutes.

Place 1 fish skewer and 2 vegetable skewers on each plate. Drizzle sauce over.

*Lavender is a unique herb in that every part of the plant—bud, stem, and leaf—can be used in cooking.*



# BOUILLABAISSE



**SERVES**  
**8**



**METHOD**  
**STOVE TOP**



**MINUTES**  
**90**



**DIFFICULTY**  
**3/10**

## INGREDIENTS

### *Rouille*

- 1 3-inch piece of baguette, cut into ½-inch dice
- 3 tablespoons water
- 2 garlic cloves
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon kosher salt
- 3 tablespoons extra-virgin olive oil

### *Bouillabaisse*

- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 leeks, white and light green parts only, thinly sliced
- 1 onion, cut into ¼-inch dice
- 1 fennel bulb, cored and cut into ¼-inch dice—fronds reserved
- 4 garlic cloves, coarsely chopped
- 2 tomatoes, cut into ½-inch dice
- 2 bay leaves
- Pinch of saffron threads**

- 2 tablespoons Pastis or Pernod
- 5 cups store-bought fish stock
- 1 2-pound live lobster
- 8 ½-inch-thick baguette slices
- 3 Yukon Gold potatoes, peeled cut into ½-inch dice
- 1/4 teaspoon cayenne pepper
- 2 dozen littleneck clams, scrubbed
- 1 pound monkfish\*
- 1 pound skinless red snapper fillets\*
- 1 pound skinless halibut fillet\*
- \*cut into 1½-inch pieces**

In a mini food processor, sprinkle the diced bread with the water and let stand until the water is absorbed. Add the garlic, cayenne and salt and process until the bread and garlic are coarsely chopped. With the machine on, drizzle in the olive oil and process until the rouille is smooth. Transfer to a bowl and refrigerate.

In a very large, deep skillet, heat the 3 tablespoons of olive oil. Add the leeks, onion, fennel and chopped garlic and cook over moderate heat until translucent. Add the tomatoes and cook until they begin to break down. Add the bay leaves, saffron and pastis and bring to a boil. Add the fish stock and bring to a simmer. Cook over low heat for 20 minutes. Discard the bay leaves.

In a food processor, pulse the vegetables and broth to a coarse puree. Strain through a fine sieve set over the skillet.

Bring a large pot of water to a boil. Add the lobster and cook until it turns bright red. Drain and rinse the lobster under cold water until cool enough to handle. Remove the tail, claw and knuckle meat and cut into 1-inch pieces.

Preheat the broiler. Arrange the baguette slices on a baking sheet and broil them 6 inches from the heat for about 1 minute per side, until the slices are golden brown around the edges. Rub each slice with the remaining whole garlic clove and drizzle lightly with olive oil.

Add the potatoes and cayenne pepper to the broth and bring to a simmer. Cook over moderately high heat until the potatoes are just tender; season with salt and pepper. Add the clams, cover and cook over moderate heat until they just begin to open. Add the monkfish, cover and simmer for 2 minutes. Add the lobster, snapper and halibut, cover and simmer until the clams are open and all the fish is cooked through.

Set a baguette toast in each of 8 shallow bowls. Ladle the fish and broth over the toasts and top each serving with 1 tablespoon of the rouille. Sprinkle with fennel fronds and serve immediately.