

## BRODETTO

1 ONION, CHOPPED  
3 GARLIC CLOVES  
8 SPRIGS OF PARSLEY  
1/2 CUP WHITE WINE VINGEGAR  
2 RIPE TOMATOES, SEEDED AND GRATED  
1/2 TSP OF PEPERONCINI OR ANY PICKLED HOT PEPPER  
3 LBS MONKFISH AND/OR SEA BASS CUT CROSSWISE  
INTO LARGE PIECES  
24 MUSSELS  
1 CUP OF WHITE WINE  
8 THICK SLICES OF COUNTRY BREAD

PEEL AND CHOP ONION. PEEL AND MINCE GARLIC. CHOP PARSLEY.

HEAT 1/2 CUP OF OIL IN A DUTCH OVEN OVER MEDIUM HEAT. ADD THE ONIONS, COOK, STIRRING FOR 2 MINUTES. ADD MINCED GARLIC AND PARSLEY. COOK, STIRRING FREQUENTLY FOR ANOTHER MINUTE.

ADD VINEGAR AND COOK FOR 3 MINUTES MORE.

MEANWHILE, WITH A SERRATED KNIFE, SCORE AN "X" IN THE TOMATOES ON THE SMOOTH END. HOLD A BOX GRATER OVER A BOWL AND GENTLY GRATE THE PULP INTO THE BOWL.

ADD TOMATO PULP AND THINLY-SLICED PEPERONCINI TO THE POT. SEASON WITH SALT AND PEPPER. COOK FOR 5 MINUTES.

ADD MONKFISH/SEA BASS, MUSSELS, AND WINE. COVER AND COOK TILL THE FISH IS OPAQUE AND MUSSELS OPENED.

PRE-HEAT THE BROILER. CUT THE BREAD IN THICK SLICES. ARRANGE ON A COOKIE SHEET AND GRILL ON BOTH SIDES. DRIZZLE WITH OLIVE OIL AND RUB WITH GARLIC AND SEA SALT.

PUT A BRUSCHETTA IN THE BOTTOM OF EACH SOUP BOWL. LADLE THE STEW OVER THE BREAD.

GARNISH WITH FRESH PARSLEY.

SERVES 8

JILL BERNHEIMER FROM DOMAIN L.A. RECOMMENDS

2012 SANTA CATERINO COLLI DI LUNI VERMENTINO

THIS IS A LIGURIAN WHITE THAT SHOWS ALL THE CLASSIC CHARACTERISTICS OF ITS GRAPE VARIETY: CRISP, CITRUSY, AND VINIFIED UNOAKED AS WITH MOST VERMENTINOS IN THIS AREA. AMPLE SALINITY AND ACIDITY MAKE THIS A PERFECT PAIRING FOR SUMMER DISHES AND SEAFOOD.

ABOUT \$27.