



The Starfish Grill

At the Best Western Agate Beach Inn
3019 N Coast Highway
Newport, Oregon
Tel: 541-574-2208
www.agatebeachinn.com

Bouillabaisse Base

by Chef Ryan Cornwall, Executive Chef at The Starfish Grill

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| 1 Med. | yellow onion, julienned |
| 1 ea. | red bell pepper |
| 1 ea. | yellow bell pepper |
| 1 ea. | fennel bulb |
| 1 T. | fresh garlic, minced |
| 2 ea. | large cans chopped plum tomatoes with juice |
| 1 cup | clam juice |
| 3 T. | olive oil |
| 1 ea. | Jalapeno pepper, minced |
| 1 pinch | saffron threads |
| 1 tsp. | paprika |
| 1/2 bunch | fresh cilantro |
| To taste | salt and pepper |

Method: Cut fennel bulb in half, brush with olive oil and place on a sheet pan in the oven at 350° for 15 minutes. Remove from oven, allow to cool, then julienne. While fennel is roasting, julienne the onions and bell peppers into long thin strips. In a pan heat up the olive oil until hot but not smoking. Add onions, bell peppers, jalapeno and fennel and sauté until the vegetables start to get soft. Add garlic and sauté for one additional minute. Next add the remaining ingredients except for the cilantro. Bring to a simmer and cook for one hour. Remove from heat and allow to cool slightly. Add the cilantro last and adjust the seasoning with salt and pepper.

To serve: Sauté whatever shell fish you wish to use briefly in some olive oil and add the bouillabaisse base. Bring to a simmer and add any fish pieces you want at this time. Cook until the seafood is just done and serve.



The Greater Newport Chamber of Commerce is proud to present

Newport's 2nd Annual RESTAURANT WEEK

March 25 – April 1, 2010

This participating restaurant is offering the above menu during that week.