

## Whitefish Stew

### Start with some prep work.

1. Slice an onion into very thin slices
2. Slice the fish into 12 equal sized portions-no more and no less. Think about where you'll cut to make the slices roughly the same size. Lightly salt and pepper the fish pieces.
3. Peel 4 garlic cloves.
4. Cut the small potatoes into half
5. Pull 24 basil leaves off their stems.
6. After slicing, clean up your table and put out 12 paper bowls.

### Now it's time to cook.

1. In a 4-quart pot, cook the onion on medium in 3 T olive oil. Smush the 4 garlic cloves onto the onions. Stir and cook for about 5 minutes.
2. Add the fennel (its sliced and in a bag on your table), stir and cook for 2 or 3 minutes.
3. Add the can of tomatoes plus 3 cups of water plus  $\frac{1}{2}$  t of red pepper flakes.
4. Turn the stove up to about setting 8 until the sauce begins to simmer.
5. Add the potatoes and cook them until they're tender. This will be about 10 minutes.
6. Add the fish and cook for another 15 minutes.
7. Use a slotted spoon gently get 1 piece of fish for each bowl. Be very gentle here so that the fish doesn't break into a bunch of smaller pieces
8. Then ladle the broth and potatoes on top of the fish.
9. Garnish with 2 basil leaves on each bowl