



Fisherman's Soup

Ingredients

- 1 tablespoon [Fustini's Gremolata olive oil](#)
- 2 leeks (white and light green parts), cut into 1/4 inch thick half-moons
- 2 garlic cloves, sliced
- 1 small fennel bulb, quartered and sliced
- 1/3 cup dry sherry
- 1 28-ounce can diced tomatoes
- 1/4 teaspoon crushed red pepper
- Kosher salt
- 1 pound skinless firm whitefish, cut into 2-inch pieces
- 1/2 pound mussels, scrubbed
- 1 cup fresh flat-leaf parsley, roughly chopped
- 1/2 cup mixed olives

Sharon's Hint

Try this dish with lump crab meat instead of fish. Add the crab to the soup and simmer until just heated through. Adapted from williamssonoma.com

Directions

Step 1.

Heat the olive oil in a large saucepan over medium-high heat. Add the leeks, garlic and fennel and cook, stirring occasionally, until they begin to soften, 3 - 4 minutes.

Step 2.

Add the sherry, tomatoes and their juices, red pepper and salt to taste and bring to a boil. Reduce heat and simmer for 15 minutes.

Step 3.

Add the fish and mussels and simmer gently until the fish is cooked through and the mussels have opened, 4 - 5 minutes. Stir in parsley. Serve with olives.