

BAILEY'S BOUILLABAISSE (FISH STEW)

Ingredients

- 1 ea Onion, large diced
- 2 c Celery, diced
- 3 ea Potatoes, small diced
- 3 c Boiling water
- 2 c Skimmed milk
- 1 1/2 lb Cod or Flounder
- 2 c Broccoli, diced
- 2 c Cauliflower, diced
- 1 1/2 t Salt
- 1/2 t Pepper
- 1/2 t Marjoram
- 1/2 t Basil

Instructions

Cook the onion, celery, and potatoes in the water for 10 minutes.
Mix a little milk with the flour to form a soupy paste and set aside.
Add the remaining ingredients and bring to a boil. Add the flour mixture, stirring constantly. Simmer for 15 to 20 minutes.

Courtesy of Meal-Master

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