



Red Snapper Soup

This little delicacy originated from The Grand Central Oyster Bar & Restaurant in Manhattan. It is simple, light and yes, quite tasty. Enjoy even in the summer time!

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| 2 tbsp. (1/4 stick) butter | 1/4 tsp. thyme |
| 1 tbsp. flour | 1/4 tsp. sweet basil |
| 1 large onion (about 1 cup), coarsely chopped | 3 cups of water |
| 6 large tomatoes (about 2-2 1/2 cups peeled and coarsely chopped | Salt to taste |
| 1 clove garlic, minced | Freshly ground white pepper to taste |
| 1 bay leaf | 4 snapper fillets (about 2 pounds) |
| 1 tbsp. fresh parley, minced | 3/4 cup dry white wine |

Melt butter in a large heavy kettle.

Blend in flour and stir constantly until browned over low heat.

Add onion and cook until just tender, stirring constantly.

Add tomatoes and all seasonings to the kettle. Optional: 3 cans of diced tomatoes.

Cook for a few minutes over low heat until tomatoes are soft.

Add water and bring all ingredients just to a boil.

Sprinkle snapper fillets with salt and pepper.

Add fish to tomato mixture; reduce heat and simmer gently for about 15 minutes.

Add wine and bring mixture just to a boil again.

Reduce heat and simmer for 15 minutes more.

Serve one snapper fillet in each soup bowl with the broth.