BAYOUBAISSE

BY TANYA HOLLAND

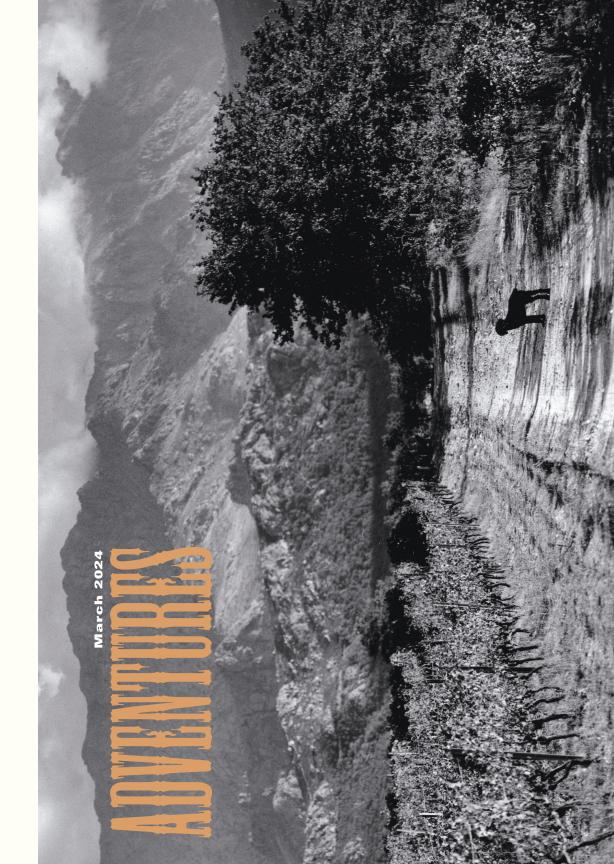
This recipe is my Creole-inspired riff on bouillabaisse, the eponymous stew of southern France. A classic vegetable trinity serves as the base, and spices bring in flavors of the bayou. I first had mussels steamed in chicken stock at a classic NYC Chinatown spot—umami is really the only word to describe how the combo tasted—and it was a game changer, so I use it here to enrich the stew. The Mas Champart, a perfect food rosé, pairs beautifully with this dish.

- 2 tablespoons neutral oil
- 2 medium yellow onions, diced
- 2 bell peppers (red, green, or both), diced
- 3 celery stalks, diced
- 4 garlic cloves, minced
- I fennel bulb, diced (save fronds for garnish)
- 2 carrots, peeled and diced
- 6 Roma tomatoes, chopped
- I tablespoon tomato paste
- I cup dry white wine
- 2 quarts chicken stock
- I quart water
- 1½ teaspoons sea salt
- I teaspoon ground black pepper
- 3/4 teaspoon ground cumin

- ½ teaspoon cayenne pepper
- ½ teaspoon smoked paprika
- ½ teaspoon thyme
- 1/4 teaspoon marjoram
- I pound fresh cod filet
- 3 bay leaves
- ½ pound new potatoes, quartered
- 1½ pounds striped bass or red snapper, cut into 2-inch pieces
- I dozen clams, mussels, or a mix of both
- I dozen prawns, cleaned
- ½ pint cherry or grape tomatoes, cut in half
- Croutons and/or aioli and fresh herb (chives, Italian parsley, and fennel fronds) garnish

In a large, heavy-bottom stock pot, heat oil over medium-high heat. Add onions, peppers, celery, garlic, fennel, carrots, and tomatoes. Cook about 15 minutes, stirring occasionally, until softened. Stir in tomato paste. Add wine, stock, water, salt, and spices. Bring liquid to a boil, and then reduce to simmer and cook for about 30 minutes. Add cod and cook until fish falls apart. Blend liquid and fish with an immersion blender for a few minutes until blended but retaining a chunky texture. If immersion blender is not available, allow broth to cool and blend in blender on medium speed and then return to pot. Add bay leaves, potatoes, remaining fish, shellfish, and cherry tomatoes. Cook until potatoes are tender and fish is cooked. Season to taste with salt and pepper. Serve with aioli, herbs, and croutons or baguette.

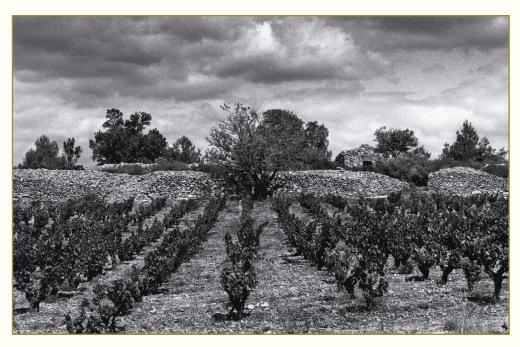
Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of Tanya Holland's California Soul, Brown Sugar Kitchen, and New Soul Cooking cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland has had extensive experience tasting and serving wine throughout her career; she personally created the wine lists for all of her restaurants.



2022 SAINT-CHINIAN ROSÉ MAS CHAMPART

hile Bandol may be the French appellation most committed to and closely associated with Mourvèdre, the rugged grape variety can reach spectacular heights all across the south. There are few better examples of this than Mas Champart's Saint-Chinian rosé, originating one hundred kilometers west of Montpellier. Featuring roughly two parts Mourvèdre, one part Cinsault, and a splash of Syrah, this exquisite cuvée achieves its incredible finesse through an uncommon blend of practices. Mas Champart picks the grapes early to capture as much of the wine's aromas of fresh red berries, peaches, and assorted citrus as possible. This benchmark domaine also allows its rosé to complete the naturally occurring malolactic fermentation, a traditional but increasingly rare practice that gives the wine more weight and depth and preserves its soulful, spicy Mourvèdre character. Zesty and floral with a touch of spice, this bottling will sing alongside many dishes and in every season. For a pairing that marries the south of France with the southern United States, don't miss Tanya Holland's "bayoubaisse." —Tom WOLF

\$21.00 *per bottle* **\$226.80** *per case*



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2022 CORSE CALVI ROUGE "CLOS REGINU" DOMAINE MAESTRACCI

ore than any other wine we import from Corsica, I consider the Clos Reginu (aka Clos Reggie) from Domaine Maestracci to be the ultimate introduction to the island's red-wine charms. With just enough Grenache, Syrah, and Mourvèdre to feel familiar to lovers of *rouges* from the south of France, it proudly

features two grapes you won't find anywhere on the mainland—Niellucciu and Sciaccarellu which give this cuvée a distinctly Corsican flair. Hailing from the rugged terrain at the foot of Monte Grossu, which towers over the vineyards

Pairs well with couscous and merguez, falafel, and braised lamb.

at an altitude of 6,355 feet, this *rouge* expresses Corsican traits from its rugged granitic terroir: notes of herbs of the maquis, smoke, and an untamed aspect that reflects the wild land surrounding the relatively isolated Domaine Maestracci. Camille-Anaïs Raoust does justice to this raw, undeveloped paradise by farming her vines using organic and biodynamic practices. It shows in this utterly pure and unrestrained wine, whose bright and lifted nature, along with flavors of cranberries, herbs, and stones, are so evocative of the Île de Beauté. —Tom WOLF

\$21.00 *per bottle* **\$226.80** *per case*

2022 Saint-Chinian Rosé <i>Mas Champart</i>	65% Mourvèdre, 30% Cinsault, 5% Syrah	Mourvèdre: 25-year-old vines; Cinsault: 50-year-old vines Marl, limestone	Serve cold 46-52°F Do not decant	Fresh red berries, peaches, citrus Zesty, floral, lightly spiced	Drink now
2022 Corse Calvi Rouge "Clos Reginu" Domaine Maestracci	35% Niellucciu, 30% Grenache, 15% Sciaccarellu, 15% Syrah, 5% Mourvèdre	5- to 25-year- old vines Clay, sand, on granite	Serve cool 54-58°F Decant optional	Cranberries, herbs of the maquis, stones Unrestrained, high-toned, velvety	Drink now

LEFT The vineyards of Mas Champart. © Gail Skoff
COVER Vineyards of Domaine Maestracci. © Gail Skoff