

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.

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| 2 tablespoons neutral oil | ½ teaspoon cayenne pepper |
| 2 medium yellow onions, diced | ½ teaspoon smoked paprika |
| 2 bell peppers (red, green, or both),
diced | ¼ teaspoon thyme |
| 3 celery stalks, diced | ¼ teaspoon marjoram |
| 4 garlic cloves, minced | 1 pound fresh cod filet |
| 1 fennel bulb, diced (save fronds
for garnish) | 3 bay leaves |
| 2 carrots, peeled and diced | ½ pound new potatoes, quartered |
| 6 Roma tomatoes, chopped | 1½ pounds striped bass or red
snapper, cut into 2-inch pieces |
| 1 tablespoon tomato paste | 1 dozen clams, mussels, or a mix
of both |
| 1 cup dry white wine | 1 dozen prawns, cleaned |
| 2 quarts chicken stock | ½ pint cherry or grape tomatoes,
cut in half |
| 1 quart water | Croutons and/or aioli and fresh
herb (chives, Italian parsley,
and fennel fronds) garnish |
| 1½ teaspoons sea salt | |
| 1 teaspoon ground black pepper | |
| ¾ teaspoon ground cumin | |

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.

Serves 6



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.

March 2024

ADVENTURES

2022 SAINT-CHINIAN ROSÉ MAS CHAMPART

While 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

More 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.

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

Hailing from the rugged terrain at the foot of Monte Grossu, which towers over the vineyards 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" <i>Domaine Maestracci</i>	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