Bouillabaisse Clambake

Ingredients

- 2 Fennel Bulbs (cut into wedges)
- 1 Leek (halved, cut into 1-inch pieces, white parts only)
- 1 Garlic Bulb (halved)
- 2 t Herbes de Provence
- 3 T Olive Oil
- 2 c White Wine
- 1 Orange (juiced)
- 0 pn Saffron (crumbled)
- 2 Tomatoes (chopped)
- 8 Baby Potatoes (halved)
- 14 oz Kielbasa (cut into 12 pieces)
- 12 Jumbo Shrimp (shells left on)
- 16 Littleneck Clams
- 3 Corn (cut into thirds)

Instructions

1. Saute fennel, leek, garlic, and herbes de Provence in oil in a large pot over high heat until fennel begins to brown, 5 minutes.
2. Combine wine, orange juice, and saffron in a bowl, then deglaze pot with mixture, and stir in tomatoes. Insert a steamer basket.
3. Layer potatoes in basket, cover, reduce heat to medium, and steam 15 minutes.
4. Add clams, cover, and steam 15 minutes. Top clams with kielbasa, shrimp, and corn; cover and steam until clams open and shrimp are opaque and shells are pink, 5-10 minutes more. Discard any opened clams.
5. To serve, divide broth among four shallow bowls, then divide potatoes, clams, kielbasa, shrimp, and corn among each serving.