

## Viola Perin's Fish Brodetto

1 pound shrimp, shelled and deveined  
1 pound lobster tail cut into chunks  
1 pound sole cut into chunks  
1/4 cup olive oil  
6 fresh tomatoes, chopped  
1 large sweet onion, sliced  
3 cloves garlic, minced  
3 Tablespoons fresh parsley, chopped  
3 cups red wine  
1 cup balsamic vinegar  
1 fresh lemon  
2 quarts water  
Salt and pepper



Prepare fish, squeeze lemon over, set aside. In a large pot sauté onion, garlic, tomatoes, and balsamic vinegar lightly. Add water and wine. Stir well. Add fish, parsley. Add salt and pepper to taste. Cook on stovetop over medium heat for 40 minutes or until fish cooks through. To serve, line soup bowls with thin slices of toasted Italian bread. Ladle stew over bread and serve.