

Simple Fish Soup from Canouan Island

Ingredients:

1 diced fish filet (something mild)

1 tsp diced onion

1 tsp diced garlic

1/4 c. diced carrot

1 potato diced

1/4 c. diced zucchini

2 Tb. shredded basil

2 C. fish or veg stock

salt and pepper to taste

Directions:

saute onion and garlic in olive oil until soft add fish stock and firm veggies cook 10-15 minutes until carrots and potatoes can be pierced with a fork add additional veggies and cook 10 more minutes toss in basil and diced fish cook another 10 minutes at active simmer until fish is done taste for seasoning