

Created by: Debra C. Argen

Lentchner Recipes - Marsha Brown Creole Kitchen and Lounge, New Hope, Pennsylv

Chef Caleb Lentchner of the [Marsha Brown Creole Kitchen and Lounge](#) provides a taste of Big Easy in **New Hope** in [Bucks County, Pennsylvania](#) with his recipe for **Seafood Court Bouillon - Creole Style Bouillabaisse**. Laissez les bon temps roulez!

I met **Chef Caleb Lentchner** in early April 2010 while having dinner at the **Marsha Brown Creole Kitchen and Lounge**, where he is also the General Manager. This Johnson & Wales culinary arts graduate has honed his career working at top hotels, and no matter how elaborate they might have been architecturally speaking, working at Marsha Brown Creole Kitchen and Lounge is probably the most unusual, as it was a former church where gorgeous stained glass windows add the perfect ambient spice to complement the Creole cuisine.



Chef Caleb Lentchner

At Marsha Brown Creole Kitchen and Lounge, this native New Yorker has the opportunity to uphold the tradition of Louisiana hospitality where many of the recipes on the menu have been handed down from Marsha Brown's family, yes, there is indeed a Marsha Brown, as well as to create his own Creole traditions with his recipes.

Chef Caleb Lentchner graciously shares his recipe for Seafood Court Bouillon - Creole Style Bouillabaisse, which features a lovely mélange of lobster, salmon, redfish, scallops, crawfish, and mussels deliciously paired with onions, scallions, green pepper, garlic, tomatoes, spices, that are enhanced with red wine and clam juice.

Seafood Court Bouillon - Creole Style Bouillabaisse

Serves 6

Fish Ingredients:

8

Ounces

Lobster Meat

12

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Ounces

Salmon Fillets

12

Ounces

Redfish Fillets

4

Each

Scallops (U-10 size)

8

Ounces

Domestic Crawfish

16

Each

Mussels

Sauce Ingredients:

¼

Cup

Vegetable Oil

¼

Cup

Flour

1

Teaspoon

Fish Stock

¼

Spanish Onion

1

Rib

Celery

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2

Scallions

1

Green Pepper

1

Tablespoon

Garlic, peeled

1/3

Quart

Clam Juice

1

Cup

Red Wine

25

Ounces

Diced Tomatoes

½

Ounce

Fresh Lemon Juice

2

Bay Leaves

1

Pinch

Cayenne Pepper

1

Pinch

Thyme

1

Pinch

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Salt

1

Pinch

Ground Black Pepper

Method: In a large heavy saucepan, heat oil over medium heat. Add the garlic and vegetables and cook for 5 minutes. Add the green pepper, celery, and scallions and cook, stirring frequently for 5 minutes, or until softened.

Use the side of a spoon to break up the tomatoes. Stir in the lemon juice, bay leaves, cayenne pepper, and thyme. Season to taste with salt and black pepper. Reduce the heat to low and cook, partially covered, for 25 - 30 minutes or until the sauce has thickened.

Add the lobster meat, salmon fillets, redfish fillets, scallops, crawfish, and mussels in the sauce and cook, covered, over low heat for 10 - 15 minutes, or until the fish is opaque and flaky. Garnish with micro greens.



Marsha Brown Creole Kitchen and Lounge Dining Room

Marsha Brown Creole Kitchen and Lounge is open for Dinner Monday through Thursday from 5:00 pm until 10:00 pm, Friday from 5:00 pm until 11:00 pm, Saturday from 4:30 pm until 11:00 pm, and Sunday from 4:30 pm until 9:30 pm.

Read about **Marsha Brown Creole Kitchen and Lounge** in the **Restaurants** section.



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For information on **Bucks County**, please visit the website: www.VisitBucksCounty.com.

