

## CIOPPINO

### Ingredients:

5 pounds steamer clams (live)	1 pound small scallops	1/2 teaspoon basil
3 pounds mussels (live)	1 pound medium shrimp, shelled and raw	1/2 teaspoon dried rosemary
2 pounds red king, opilio or Dungeness crab meat, cooked, cut into 1-inch chunks or 5 pounds cooked in the shell	1 cup dry red wine	1/2 teaspoon oregano
	1/4 cup olive oil	1/4 teaspoon cayenne pepper flakes
	1 large yellow onion, chopped	1/4 teaspoon ground black pepper
1 1/2 pounds whitefish: halibut, cod or pollock (or substitute) cut into 1-inch chunks	4 garlic cloves, chopped	Optional: two loaves French bread (baguettes)
	4 cups clam juice	
	3 cups canned, cut tomatoes	1 pound grated Parmesan cheese
	1/2 teaspoon thyme	

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### Directions:

Bring seafood to room temperature before cooking. Scrub clams and mussels, but leave in the shell. Pour olive oil into a 2- or 3-gallon stock pot. Sauté the onions and garlic until soft (but do not brown). Add red wine and increase heat. Add clams and mussels. Steam until clams and mussels open. Remove clams and mussels with a slotted spoon and set aside in a large bowl. Note: Discard any clams and mussels that don't open.

Add chopped tomatoes and dry ingredients to the wine and clam stock. Simmer fish, shrimp and scallops and cook for another 5 minutes or until fish chunks turn opaque. Add clams, mussels and bring to serving temperature. Chef recommends serving up the soup in heated bowls and dipping with French bread or ladling it over angel hair pasta and topping with Parmesan cheese.

Recipe serves 8.

