



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JAN 2020  
Recipe 128

For more recipe ideas, please visit:  
[WWW.GCFARMS.COM/RECIPES.HTML](http://WWW.GCFARMS.COM/RECIPES.HTML)

## New Year's Cioppino

### PREPARATION

1 - Cook garlic, onions, bay leaf, oregano, and red pepper flakes with salt and pepper in oil in an 8-quart heavy pot over moderate heat, stirring, until onions are softened, about 5 minutes. Stir in bell pepper and tomato paste and cook, stirring, 1 minute. Add wine and boil until reduced by about half, 5 to 6 minutes. Add tomatoes with their juice, clam juice, and broth and simmer, covered, 30 minutes. Season with salt and pepper.

2 - While stew is simmering, hack crab leg through shell into 2- to 3-inch pieces with a large heavy knife. Add crab pieces and clams to stew and simmer, covered, until clams just open, 5 to 10 minutes, checking every minute after 5 minutes and transferring opened clams to a bowl with tongs or a slotted spoon. (Discard any unopened clams after 10 minutes.) Lightly season fish fillets, shrimp, and scallops with salt and add to stew, then simmer, covered, until just cooked through, about 5 minutes. Discard bay leaf, then return clams to pot and gently stir in parsley and basil.

3 - Serve cioppino immediately in large soup bowls.



(photo by Marc-Henri)

### INGREDIENTS

- 4 large garlic cloves, minced
- 2 medium onions, finely chopped
- 1 bay leaf
- 1 teaspoon dried oregano, crumbled
- 1 teaspoon dried hot red pepper flakes
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/4 cup olive oil
- 1 green bell pepper, cut into 1/4-inch dice
- 2 tablespoons tomato paste
- 1 1/2 cups dry red wine
- 1 (28- to 32-ounces) can whole plum tomatoes, drained, reserving juice, and chopped
- 1 cup bottled clam juice
- 1 cup chicken broth
- 1 (1-pound) king crab leg, thawed if frozen
- 18 small (2-inch) hard-shelled clams (1 1/2 pound) such as littlenecks, scrubbed
- 1 pound skinless red snapper or halibut fillets, cut into 1 1/2-inch pieces
- 1 pound large shrimp (16 to 20), shelled (tails and bottom segment of shells left intact) and deveined
- 3/4 pound sea scallops
- 1/4 cup finely chopped fresh flat-leaf parsley
- 3 tablespoons finely chopped fresh basil

### COOK'S NOTE:

Cioppino is a classic San Francisco seafood dish ideal for special occasions. The rich red sauce is a perfect compliment to the seafood, and while it takes some time and patience to cook, it's a delicious, savory, fragrant restaurant-style dish. Enjoy with a loaf of warm, crusty bread.

Bon Appétit!  
-George