

CIOPPINO | FISHERMAN'S STEW



Prep Time: 45 minutes

Cook Time: 1 hour

Total Time: 1 hour 45 minutes

Yields: 4-6 servings

- ¼ cup + 2 tsp Séka Hills extra-virgin olive oil, divided
- ¾ cup finely chopped shallots, from about 3 shallots
- 3 cloves garlic, minced
- 1 cup Séka Hills viognier white wine
- 1 (28 oz) can crushed tomatoes
- 2 (8 oz) bottles clam juice
- 2 tsp sugar
- 1 ¾ tsp salt, divided
- ½ tsp crushed red pepper flakes
- ½ tsp dried oregano
- 7 sprigs fresh thyme + 1 tsp fresh chopped thyme
- 1 ½ lbs firm-fleshed fish fillets (halibut, cod, salmon, snapper, etc.) cut into 2" pieces
- 3 tbsp unsalted butter
- 1 ½ lbs (about 18) littleneck clams, scrubbed
- 1 ½ lbs bay scallops
- fresh chopped Italian parsley, for garnish (optional)

Instructions

1. Preheat the oven to 400°F and set an oven rack in the middle position. Line a baking sheet with aluminum foil and set aside.
2. In a large pot, heat 1/4 cup of the oil over medium heat. Add the shallots and cook, stirring frequently, until soft and translucent; about 5 minutes. Add the garlic and cook, stirring constantly, for 1 minute more. Do not brown.
3. Add the wine and increase the heat to high. Boil until the wine is reduced by about half; about 3 to 4 minutes.
4. Add the crushed tomatoes, clam juice, sugar, 1 teaspoon of the salt, red pepper flakes, oregano, thyme sprigs, and 1 cup of water. Bring to a boil. Reduce the heat and simmer, covered, for 25 minutes.
5. Meanwhile, while the stew is simmering, toss the fish with the remaining 2 tablespoons of oil and remaining 3/4 teaspoon of salt. Arrange the fish on the prepared baking sheet and bake for about 10 minutes, or until just cooked through. Cover and keep warm until ready to serve.
6. When the stew is done simmering, remove and discard the thyme sprigs and stir in the butter. Add the clams and bring the stew back to a simmer. Cover and cook for about 6 minutes, until the clams have mostly opened. Gently stir in the scallops and bring the stew back to a simmer. Cover and cook until the scallops are just cooked through and the clams are completely opened; about 5 minutes. Discard any unopened clams. Add the chopped thyme, then taste the stew and adjust seasoning, if necessary.
7. Divide the warm fish into serving bowls. Ladle the stew over top, dividing the clams and shrimp evenly amongst the bowls. Garnish with parsley, if using, and serve with garlic bread, focaccia, or a baguette for sopping up the broth. Set out a second bowl for shells and plenty of napkins.

