



Central Coast Cioppino

Ingredients (3-4 portion)

1/4 cup extra virgin olive oil

4 cloves garlic, finely chopped

4 celery stalks, chopped

6 green onion, diced (only the white)

1 fennel bulb, sliced thin

1 medium onion, medium diced

1 can (28 oz) whole tomatoes with juice (add 3-5 tbsp. of Tomato paste if you like more tomato taste)
(we recommend to use whole tomatoes there are better in quality , pure into a food processor and puree)

1 green bell pepper, seeded and chopped

4 tsp. Terrace Hill Pantry Cioppino seasoning

3 tbsp. Red wine vinegar

3 cup fish stock or can clam juice(or use the shrimp shell to make stock)or water

1 cup dry white wine

1 lb. Sea bass, rock fish, cod or other firm fish, cut into 1-inch pieces

1/2 lb medium shrimp, peeled and deveined (save shells to make the seafood stock)

16 fresh mussels, scrubbed and **debearded**

1 lb. Dungeness crab, cleaned and cut into pieces (Dungeness crab or Alaskan Crab Meat, cooked)

16 Clams, (Optional)

12 medium scallops (optional)

Heat the oil in a large heavy duty pan over medium heat, add the onion, garlic, peppers and green onion and sauté until soft.

Add the tomatoes with the juice simmer for 8 minutes, add the rest of the ingredients except the fish and seafood.

Simmer for 20 minutes.

Add the mussels (clams), shrimp and fish, simmer for 8 minutes(remove any clams or mussel that will not open)stir in the crab simmer for 2 minutes until the crab meat is hot.

Ladle into large bowl, pure a little Extra Virgin Olive Oil on top and serve with crusty Italian bread to dip in the juice.
(Brush mussels/clams clean before cooking. Remove beards from mussels as well.

Discard and don't eat any mussels/ clams that have not open after being cooked)