



CIOPPINO

Serves 4

INGREDIENTS

¼ cup olive oil
2 cup fennel, white part only, sliced thinly
2 shallots, sliced thinly
2 garlic cloves, sliced thinly
¼ teaspoon red pepper flakes
2 teaspoons fresh oregano, chopped
1 cup dry white wine, such as Pinot Grigio
1 (24-oz) jar *Martone Street Mediterranean-Style Sauce*
3 cups seafood stock
kosher salt and freshly ground black pepper
2 teaspoons fresh oregano, chopped
4 snapper fillets (2-4oz each)
8-10 large shrimp, shell on but deveined
1 dozen mussels, scrubbed and purged (see note)
1 dozen littleneck clams or other small clams, scrubbed and purged
2 tablespoons butter
3 tablespoons parsley, minced

Crusty bread for serving

INSTRUCTIONS

Heat the olive oil in a heavy pot or Dutch oven over medium heat. Add the fennel, shallots, and a pinch of salt, and sauté for 10 minutes, until tender.

Stir in the garlic, red pepper flakes, and oregano, and cook for 2 minutes, until fragrant.

Add the wine and reduce for 3 minutes to cook out the alcohol. Pour in the tomatoes, then add a small amount of stock into the jar and swirl to get any remaining sauce out. Pour that into the pot along with the remaining stock, then season with kosher salt and black pepper. Bring to a boil, lower the heat, and simmer uncovered for 20-25 minutes.

Season the snapper and shrimp with kosher salt, then add the seafood in the following order: first the snapper, then the mussels and clams. Do not stir. Bring to a simmer, lower the heat, then add the shrimp and cover. Cook for 7-8 minutes, until the fish is opaque and flaky, the shrimp are pink, and the shellfish have opened. Discard any mussels or clams that remain closed.

Discard any mussels and clams that have not opened. Then finish with extra-virgin olive oil and fresh parsley.

NOTE:

To Purge the Clams and Mussels:

Inspect for cracked or dead shellfish. Live shellfish should be tightly closed; if slightly open, tap them. They should shut quickly. If they stay open, discard them.

Scrub the shells under running water with a stiff brush to remove any surface sand and debris.

Prepare a large bowl with cold salted water (about $\frac{1}{3}$ cup kosher salt per gallon). Submerge the clams and mussels completely and soak for 30 minutes.

If the water becomes very murky, repeat the purge in a fresh bowl of salted water for another 10–15 minutes.

Rinse thoroughly in a colander before cooking.

