

DENE

Cioppino



Ingredients:

- ¼ cup extra-virgin olive oil
- 1 bulb fennel, chopped, fronds reserved
- 2 shallots, minced
- 2 garlic cloves, thinly sliced
- 1 tsp. dried oregano
- ½ tsp. red pepper flakes
- Kosher salt
- Freshly ground black pepper
- 1 ½ cup dry white wine (Pinot Grigio)
- 1 (28-oz.) can crushed tomatoes
- 1 (8-oz.) bottle clam juice
- 2 cup water
- 2 dried bay leaves
- 1 2" thick strip orange zest (optional)
- 1 dozen littleneck clams, scrubbed
- 1 dozen mussels, scrubbed
- 1 lb. shrimp, peeled and deveined
- 1 lb. halibut, skin removed and cut into 1" pieces
- ¼ cup freshly chopped parsley, for serving
- Baguette, for serving
- Lemon wedges, for serving

Method:

1. Heat oil in a large pot over medium heat. Add fennel and shallots and cook until soft and translucent, 6 minutes. Add garlic, oregano, and red pepper flakes and season with salt and pepper. Cook until fragrant, 1 minute more.
2. Add wine and let boil until reduced by half, 3 to 5 minutes, scraping up browned bits with a wooden spoon. Add tomatoes, clam juice, water, bay leaves, and orange zest (if using). Stir to combine, bring to a low simmer, and cook, stirring occasionally, for 20 minutes.
3. Remove bay leaves and orange zest. Add clams to broth, cover, and cook for 5 minutes. Add mussels in an even layer, and then shrimp, then halibut (do not stir). Cover and cook for five more minutes, or until clams and mussels are opened and shrimp/fish is cooked through (opaque). Discard any unopened mussels and clams. Season with salt and pepper to taste.
4. To serve, ladle soup into bowls and top with fennel fronds and chopped parsley. Serve with baguette and lemon wedges on the side.