

San Francisco Cioppino

Compliments of Chef Richard's Kitchen

8 servings

½ C unsalted butter
1 onion, diced
1 fennel bulb, thinly sliced
1 clove garlic, minced
½ C chopped parsley
1 Tbsp dried basil
1 tsp kosher salt
½ tsp dried thyme
½ tsp dried oregano
¼ tsp red pepper flakes
1½ C white wine
28 oz can crushed tomatoes
15 oz can diced tomatoes
5 C seafood stock
2 bay leaves
18 small clams
18 mussels
1 lb crab legs
1 lb uncooked shrimp
½ lb bay scallops
½ lb firm white fish, cut into 1" cubes



Inspect shellfish. Make sure all clams and mussels are closed. If slightly open, tap with a wooden spoon. If they still do not close, discard them. Place mussels and clams in a bowl of cold water for 30 – 40 minutes to allow shellfish to purge any sand and mud from inside.

Melt butter over medium heat in sauté pan or Dutch oven. Add onions, fennel and parsley and sauté until onions and fennel are soft. Add garlic and sauté an additional minute until fragrant. Add basil, salt, thyme, pepper flakes and oregano. Sauté an additional 2 minutes.

Add white wine, crushed and diced tomatoes, fish stock and bay leaves. Cover and reduce heat to medium-low. Simmer 30 – 40 minutes to let flavors blend together

Remove crab legs from body and crack the shells. Leave meat in shells.

Increase heat to medium and add clams and mussels to the broth. Cook until clams begin to open. Add crab legs. Cook for another minute and add scallops and shrimp. Lay fish cubes on top of broth and cover. Cook an additional 3 – 5 minutes. Remove and discard any clams or mussels that do not open.

Ladle cioppino into large bowls and garnish with fresh basil or parsley. Serve hot with toasted sourdough bread.