



West Coast Inspired Cioppino

Yield: 12 Entree Salad Portions

Cioppino Broth

Ingredient	Amount
Olive Oil	4 OZ
Celery, Sliced Thin	1 C
Onion Medium Dice	1 C
Leeks, Medium Dice	1 C
Garlic, Sliced Thin	6 Ea
Crushed Tomatoes	4 C
Dried Oregano	1 tsp
Dried Basil	1/2 tsp
Crushed Red Pepper	1/2 tsp
Salt	1/2 tsp
White Wine	1 C
Clam Juice	2 C
Chicken Stock	2 C

To Serve

16–20 Shrimp	24 Ea
Bay Scallops	8 oz
Striped Bass, 1" Pieces	2 LBS
Cobia, 1" Pieces	2 LBS
Baby Clams, Cooked	1 LB
Lump Crab Meat	8 oz
Scallions, Sliced thin	1/2 C
Flat Leaf Parsley, Sliced Thin	1/2 C
Yellow Pepper, Sliced Thin	1/2 C

Cioppino Broth

1. In a large non-reactive sauce pot over medium-high heat sweat the olive oil, onions, celery, leeks and garlic until translucent, about 5 minutes.
2. Add the crushed tomatoes, oregano, basil, crushed red pepper and salt. Continue cooking 5 minutes.
3. Add the white wine and cook 5 minutes.
4. Add the clam juice and chicken stock and simmer 10 minutes. Adjust seasoning.

To Serve

1. Bring the Cioppino broth to a simmer.
2. Add the shrimp, scallops, stripped bass and cobia. Cover and simmer 2 minutes.
3. Remove cover and add baby clams, crab meat, scallions, parsley, and yellow pepper. Cover and remove from heat. Let stand for 3–4 minutes or until crab and clams are heated through.
4. Serve in large warm bowls, carefully dividing the seafood between all bowls.