

Cioppino

<http://userealbutter.com/2014/10/08/cioppino-recipe/>
from [Saveur](#)

3/4 cup olive oil
12 tbsps butter, unsalted
1 medium onion, small dice
2 carrots, small dice
1 rib celery, small dice
1 green bell pepper, cored, small dice
1 leek (white only), small dice
1/2 small fennel bulb, small dice
2 28-oz. cans or boxes of crushed Italian tomatoes
2 tbsps tomato paste
4 cups water
4 bay leaves
1 tsp dried basil
1 tsp dried oregano
1 tsp dried thyme
1/4 tsp cayenne powder
salt to taste
black pepper, freshly ground to taste
2 cloves garlic, minced
1 1/2 lbs. fresh halibut filet, cut into 3×3-inch pieces
16 large sea scallops (I did a mix of 16 medium sea scallops and 4 large sea scallops)
16 large raw shrimp, peeled and de-veined (leave tails on for aesthetics)
1/2 lb. small raw shrimp, peeled (I couldn't find these)
1-2 cups flour
12 oz. crab meat, preferably Dungeness (but I used blue crab)
3 cups dry white wine
16 manila clams, scrubbed (I got littleneck clams)
2 cups parsley, chopped (should be 1/2 cup when chopped)

Make the soup base: Heat 1/4 cup of olive oil and 4 tablespoons of butter in a large heavy-bottomed stock pot over medium high heat. Place the onions in the pot and sauté for 2 minutes until soft. Stir the carrots, celery, green pepper, leek, and fennel in with the onions and continue sautéing for 5 minutes, stirring occasionally. Add the crushed tomatoes, tomato paste, water, bay leaves, basil, oregano, thyme, and cayenne. Season with salt and pepper to taste. Bring the contents to a boil, then reduce to a simmer. Cover and let simmer for 2 hours. Stir occasionally.

Fry the seafood: In a wide, deep skillet, heat 1/2 cup of olive oil and 8 tablespoons of butter over medium high heat until the butter melts. Add the minced garlic and sauté for 1-2 minutes until fragrant. Working in batches, dredge the halibut, scallops, and shrimp in the flour. Shake off excess flour and place the pieces in the skillet, frying until golden on the bottoms (1-2 minutes). Flip the pieces over and fry another minute until golden and remove with tongs or a slotted spoon. If the soup is still simmering, transfer the fried seafood to a platter and add it to the soup when the 2-hour simmer is done. Otherwise, place the fried seafood directly into the soup. Stir in the crab. Cover the soup and simmer for 10-15 minutes.

Deglaze the pan and steam the clams: There should be fond (browned bits) on the bottom of the skillet. This is good. Turn the heat to high and when the oil is hot, pour in 2 cups of the white wine. It should steam and bubble. Use a whisk or spatula to scrape up the brown bits from the bottom of the pan. When the liquid is boiling, add the clams to the pan in a single layer and cover with a lid. Cook for 5 minutes until the clams open. Discard any clams that remain closed. Pour the clams and the broth to the cioppino in the stock pot. Stir in half of the parsley and the remaining cup of wine. Ladle the soup into bowls, making sure to distribute the goodies evenly (fish, scallops, shrimp, clams), and garnish with the rest of the parsley. Serves 8.