



SIERRA
GOLD
SEAFOOD



Ingredients:

- 1 1/2 cups white wine
- 1 8oz bottle clam juice
(fish stock or water)
- 1 pound mussels
(scrubbed, debearded)
- 1 pound clams
- 1 clove garlic
(finely chopped)
- 1/2 tsp oregano
- Salt & Pepper to taste
- 1 pound skinless white fish
(cut into 1" pieces)
- 1 pound large uncooked shrimp
(peeled & deveined)
- Or frozen king crab legs, thawed
- 1 pound cleaned squid, thawed,
bodies cut into 1/2" rings,
tentacles left whole
- 32 ounces (1 jar) Cioppino base
- Fresh basil leaves

Recipe for: **Cioppino**

Directions:

In a large heavy pot over medium-high heat, add wine, 1/2 cup of clam juice, clams, mussels and seasonings. Bring to a boil, stirring frequently. Cover and cook until shellfish begin to open their shells. Add fish, shrimp, squid, Cioppino base and remaining clam juice. Cover again and simmer over low-medium heat for another 3-5 minutes. Remove cover, check that all shellfish have opened, give a quick couple of stirs and transfer to bowls. Add a pinche of fresh chopped basil and garnish with a nice slice of tosted artisan bread to soak up the broth!

Serves: 8

