



MAMA ROSA'S SPECIAL CIOPPINO

¼ CUP EXTRA VIRGIN OLIVE OIL
½ CUP EUROPEAN BUTTER, UNSALTED
1 LARGE WHITE ONION, CHOPPED
2 TABLESPOONS CHOPPED ITALIAN PARSLEY
5-6 CLOVES OF GARLIC, COARSELY CHOPPED
1 ¼ CUP FINE COOKING SHERRY (OR SUBSTITUTE 1 CUP CHIANTI CLASSICO)
2 CUPS ROMA TOMATOES, CHOPPED
1 CUP TOMATO SAUCE
2 BAY LEAVES
1 TEASPOON SEA SALT
½ TEASPOON COURSELY GROUND BLACK PEPPER
HOT PEPPER SAUCE, TO TASTE
½ TEASPOON DRIED OREGANO
¼ TEASPOON DRIED THYME
1 ¾ CUP WATER
1 DUNGENESS CRAB, CLEANED AND GUTTED
1 CUP LANGOSTINOS, FRESH OR THAWED
6 LARGE SHRIMP, SHELLED & DEVEINED (LEAVE TAILS ON)
12 CLAMS, IN SHELL
12 MUSSELS, IN SHELL
¾ POUND WILD SALMON, FRESH OR THAWED

Heat oil and butter in large pot or stockpot. Add onion, Italian parsley, and garlic and cook until onions are opaque. Add sherry and cook a few more minutes. Add tomatoes, tomato sauce, bay leaves, and seasonings. Cook over medium low to medium heat for 15-20 minutes, while stirring frequently. Add water, reduce to simmer, and cover. Simmer for ½ hour.

Add all of the seafood. If salmon is more than ¾" thick, add salmon first and pre-cook for 2-3 minutes prior to adding other seafood. Cook for five to ten minutes. Clams and mussels will open when complete.

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