

Cioppino

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INGREDIENTS:

1 medium sweet onion, julienne 1/4"
1 small red pepper, julienne 1/4"
1 small gold pepper, julienne 1/4"
1 small green pepper, julienne 1/4"
2 teaspoons garlic, chopped
2 cans Plum tomatoes, peeled, in juice
8 ounces bottled clam juice
2 Tablespoons peanut oil
2 teaspoons chipotle chilies and adobo sauce, seeded and pureed
3 Tablespoons chopped cilantro
16 each Manila clams, scrubbed and cleaned
16 each Black Mussels, de-bearded, scrubbed and cleaned
8 each fresh sea scallops, 20-30 count
8 each shrimp, peeled and de-veined, U-15
8 ounces of Ahi cut into 1" pieces
½ cup white wine
2 tablespoons unsalted butter

PREPARATION:

To make the Base:

Heat 1 tablespoon peanut oil in a heavy bottom 1 gallon stock pot or sauce pan on medium high heat. Add onions, peppers and 1 teaspoon garlic. Cook for 3-4 minutes or until the onions become translucent. Add the tomatoes and their juice, clam juice and chipotle puree. Simmer for 15 minutes on medium heat.

To finish the Cioppino:

Heat remaining peanut oil in a large dutch oven. Add the clams and mussels. When the shellfish barely begin to open add the remaining garlic, scallops and shrimp and cook very briefly and remove shrimp and scallops to reserve. Deglaze with white wine and add the Cioppino base. Simmer 1 minute. Return the shrimp, scallops and ahi to the pan and simmer until the shellfish are completely opened, being careful not to overcook the scallops, shrimp and ahi, (the ahi and scallops should be medium rare, Approximately 3-5 min.) Just before serving, swirl in butter and check salt and pepper to taste. Finish sauce. Place in a Large Coupe dish and garnish with a handful of fried corn tortilla strips, 1/2 oz of dry jack cheese, a cross hatch of crema from a squeeze bottle and a sprig of Cilantro.