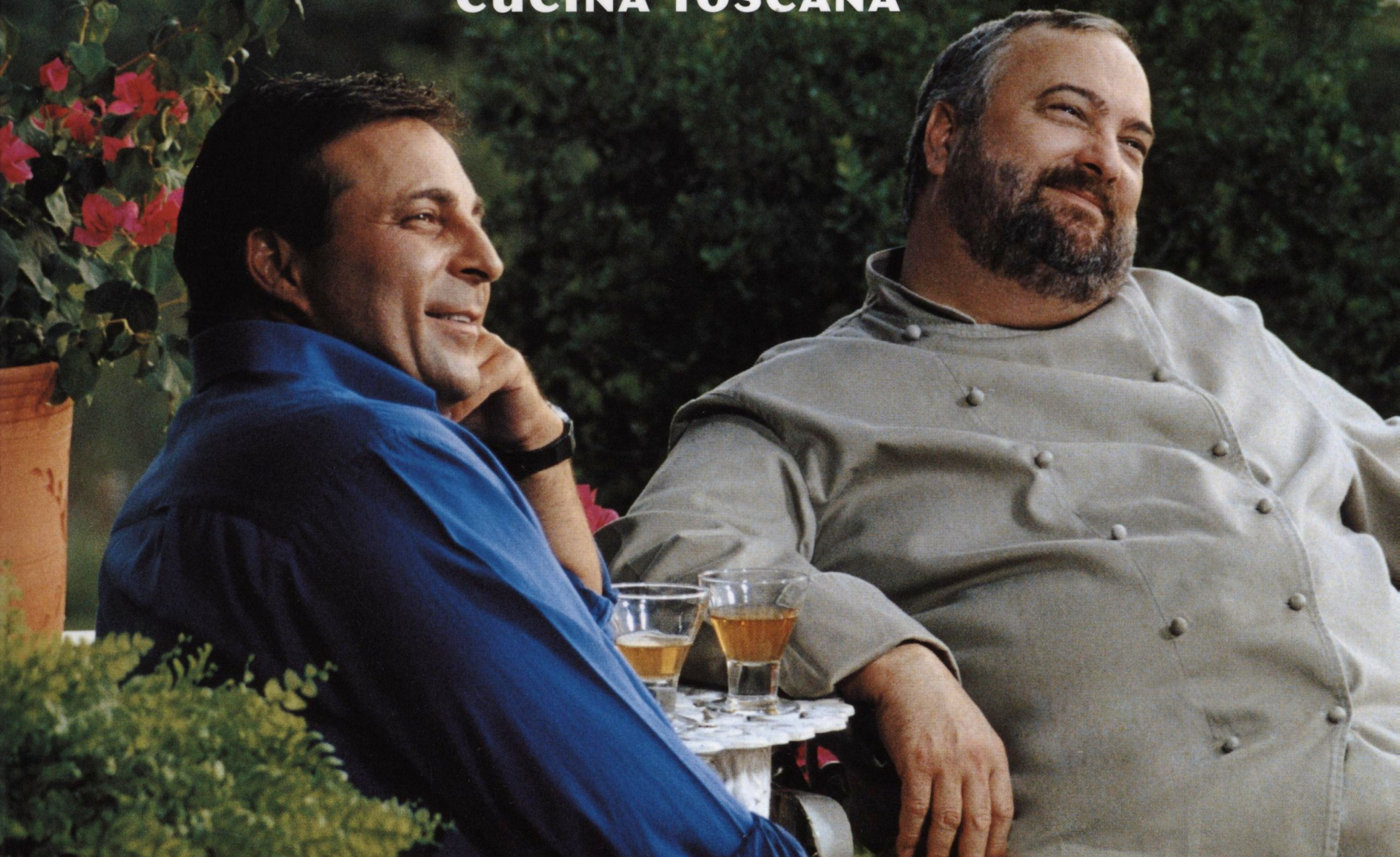


CIAO **T**uscany

RECIPES FROM THE PBS SERIES
CUCINA TOSCANA



JOHNNY CARRABBA & DAMIAN MANDOLA
WITH JOHN DEMERS



Johnny & Damian say . . .

J: *So what's the weird name mean?*

D: *Viareggio is one of the loveliest fishing villages along the Tuscan coast. And there are a lot of lovely fishing villages along the Tuscan coast.*

J: *Not that name. Cacciucco. That's the weird-sounding one.*

D: *Just remember, the bouillabaisse they love over in Marseilles is a weird-sounding name too. This is, in fact, Tuscany's answer to bouillabaisse, so of course, we say it's better. It's one of those catch-all Mediterranean fish stews. Whatever swims into the net today, swims into the cacciucco tonight. Fresh, direct, simple and wonderful.*



Suggested Wine

Bolla Chardonnay

Viareggio Seafood Stew

Cacciucco alla Viareggina

Serves 4

- 1/4 cup extra-virgin olive oil
- 2 red onions, peeled and chopped medium
- 1 carrot, peeled and chopped medium
- 1 stalk celery, chopped medium
- 3 garlic cloves, peeled and sliced
- 1 bunch fresh basil, leaves only, roughly chopped
- 1/2 teaspoon red pepper flakes
- 1 pound small Manila clams, cleaned
- 1 pound mussels, cleaned
- 1 pound fish fillets, cut crossways into 1-inch slices
- 1/4 pound bay or sea scallops, tough side muscles removed
- 1/4 pound medium shrimp, peeled and de-veined
- 1/4 pound cleaned squid, tentacles trimmed and body cut into 1/2-inch rings
- 6 cups seafood stock or water
- 1/2 cup red wine
- 3 tomatoes, peeled, seeded, 1/4-inch dice
- 1/4 – 1/2 cup chopped fresh Italian parsley
- Kosher salt
- Freshly ground black pepper
- 1/2 lemon
- Fettunta

To Prepare

1. In a large soup or stockpot, heat the oil, then sauté the onion, carrot and celery until soft. Add the garlic and cook until it releases its aroma. Add the basil and red pepper flakes, cooking for 1 minute.
2. Add the clams and mussels, stirring for 2 – 3 minutes. Discard any shellfish that do not open. Add the remaining seafood, followed by the stock or water, wine, tomato and Italian parsley. Raise heat until the stew bubbles gently. Season to taste with salt and pepper. Simmer for 10 – 12 minutes. Add a squeeze of lemon.

To Serve

Place the fettunta in warmed soup bowls and ladle the cacciucco over the bread.

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"[Johnny and Damian serve up]....hearty comfort foods, from soups to stews to creamy desserts. Throughout, the two big Sicilian boys from Texas provide straightforward and thorough directions."

—*Publisher's Weekly*

"Tuscany [home to] countless talented craftsmen, wise farmers and masters, magnificent hosts, great eaters and outstanding chefs ... and the tradition continues!"

—Paolo Villoresi, Editor in Chief, *The Magazine of La Cucina Italiana*

"In their third book...[Johnny and Damian] serve up their culinary heritage with a pinch of pure Texas fun."

—*Central Market Foodie Magazine*

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