



Due Vigne Wine Club Recipes

SAN FRANCISCO CIOPPINO

Barbara Fadelli Houle

Recommended Wine: Dolcetto

INGREDIENTS:

1/4 cup olive oil
1 large onion, chopped
2 cloves garlic, minced
2/3 cup chopped parsley
1 15 oz can tomato sauce
1 28 oz can tomatoes
1 cup red wine
1 bay leaf
1 tsp. dry oregano
12 clams in shells
1 lb. large shrimp
2 live or cooked crabs
1/2-1 lb. white fish

PREPARATION:

Combine oil, onion, garlic & parsley - cook, stirring often until onion soft. Stir in tomato sauce, tomatoes - break with spoon, wine, bay leaf & oregano. Cover & simmer until slightly thickened about 20 minutes. To this add clams, shrimp, crab & white fish.

Cover and simmer gently until clams pop open & shrimps turns pink - another 20 minutes.