

# Due Vigne *Recipe*

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## San Francisco Cioppino

*Barbara Houle*

*Recommended Wine: Due Vigne Dolcetto*

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### 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

### DIRECTIONS

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 - 20 min. To this add clams, shrimp, crab & white fish. Cover and simmer gently until clams pop open & shrimps turns pink - another 20 minutes.