



RAY'S HOLIDAY CIOPPINO

Enjoy with Elyse Zinfandels, Petit Sirahs or Cabernets - serves 10-12

INGREDIENTS:

3 qt jars of basic Cioppino sauce
1 bulb garlic
1 medium onion
1 bulb of fennel
3 hot Italian sausages
2 bay leaves
½ teaspoon of hot paprika
½ teaspoon of hot chili flakes
Handful of Herbs de Provence



SEAFOOD:

1 ½ lbs Manilla or baby clams (purged and rinsed)
1 ½ lbs mussels (rinsed)
1 ½ lbs medium shrimp peeled & de-veined
1 ½ lbs bay (small) scallops
1 qt cleaned crab meat

INSTRUCTIONS:

Sauteé garlic, onion and fennel in pan with oil. In 8 qt pot. Add 3 qts cioppino sauce and sautéed onion, garlic and fennel. Add sausages, 2 bay leaves, hot paprika, hot chili flakes, salt & pepper to taste and half a handful of herbs de Provence. Bring to boil, cover, reduce heat to simmer for 1 hour. Turn off for 30 minutes. Remove sausages, slice and return to pot. Repeat boil, simmer, cool process 2 more times.

Bring sauce to boil and add remainder of herbs de Provence and all the seafood. Stir, cover, turn off heat and let stand for 5 minutes, or until shellfish open. Salt and pepper to taste, stir and serve.