



Cioppino

ingredients

- tuna chunks, shrimp, scallops, mussels, and clams
- 3 tbsp chopped garlic
- ½ cup extra virgin olive oil
- 3 cups canned clam juice
- 3 cups Chianti red wine
- 1 gal of your favorite marinara sauce
- ¼ cup fresh chopped basil
- ¼ cup fresh chopped basil
- ½ cup fresh chopped oregano
- ½ cup fresh thyme
- 3 tbsp fresh chopped fennel bulb
- 1 tbsp cracked black pepper
- 1 tsp kosher or sea salt
- cut in 2 inch triangle pieces:
 - ◊ 3 red onions
 - ◊ 2 green peppers
 - ◊ 3 cups celery
 - ◊ 2 pints grape tomatoes
- desired amount of linguini

method

Sauté garlic in olive oil till translucent. Add canned clam juice, red wine and marinara sauce. Simmer till sauce comes to a slow boil. Add basil, oregano, thyme, fennel, black pepper and salt.

Bring all to a rolling boil and add onions, peppers, celery and tomatoes. Bring back to a slow simmer for 10 minutes, shut heat off and let stand for one half hour.

In a large bowl simply add desired amount of linguini, place your seafood on top, and ladle a generous portion of the sauce into the bowl with a side of garlic toast. Serves 6 to 8 portions.

Enjoy!!!