

REDFISH BAY CIOPPINO

INGREDIENTS

- 2 tablespoons Valle Magina Extra Virgin olive oil
- 1 large onion, chopped
- 3 cloves garlic, crushed or to taste
- 2 (28 ounce) cans diced tomatoes with juice
- 1/2 cup dry white wine
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon dried basil
- 2 teaspoons salt
- 1/2 teaspoon cracked black pepper
- 1 bay leaf
- 1 pound bay scallops
- 24 littleneck clams
- 1 1/2 pounds Red fish filets
- 1 pound unpeeled, large Texas brown fresh shrimp

DIRECTIONS

1. Heat olive oil in a very large heavy pot over medium-high heat. Add onion and garlic, and cook until soft, stirring frequently. Pour in tomatoes and white wine, then season with parsley, basil, salt, pepper and the bay leaf. Reduce heat to medium-low, and simmer until liquid is reduced almost completely, about 1 hour.
2. Add clams, scallops, clams, Redfish and shrimp to the pot. Cover, and cook over medium heat until clams open. Scoop portions into large bowls to serve.