

Recipe of the Month

[Chef Peter Sherlock](#) whips up delectable delights daily at the Springs Cafe by Wolfgang Puck. Discover some of his secrets with these monthly recipes, which use seasonal ingredients.

February 2010

Cioppino

A light, tomato-laced seafood stew with a touch of smoked chipotle.

Serves 10

Ingredients			
Amount	Measure	Ingredient	Preparation
1	fluid ounce	Extra virgin olive oil	
12	ounces	Onion	Finely diced
1	bunch	Green onions	Sliced on bias
12	ounces	Green peppers	Diced
1	each	Fennel bulb	Cored and diced
1	Tbsp	Salt	
1/4	tsp	Black pepper	Freshly ground
3	each	Garlic gloves	Minced
4	pounds	Fresh tomatoes	Concassé 
8	fluid ounces	Dry white wine (use a good, drinkable wine)	
16	fluid ounces	Tomato sauce	
2	each	Bay leaves	
1	quart	Fish fumet or fish stock	
2-1/2	pounds	Manila clams	scrubbed
2-1/2	pounds	Mussels	Cleaned and de-beaded
1	pound	Lobster	
2-1/2	pounds	Cod fish	Large dice
3/4	ounce	Basil	Chiffonade 
10	each	Garlic-flavored croutons	
3	dashes	Chipotle sauce (find at LMgourmet.com )	

Preparation:

1. Heat the oil in a large soup pot over medium heat. Add the onions, green onions and fennel, and season with salt and pepper. Sauté until onions are translucent, about 7 to 8 minutes. Add the garlic and sauté until an aroma is apparent, one minute more.
2. Add the tomato concassé, wine, tomato sauce, bay leaves, and fish fumet (or stock). Cover the pot and simmer slowly for about 20 minutes. Add more stock if necessary. Remove and discard the bay leaves.
3. Add the seafood to the pot and simmer until the cod and shrimp are cooked, and the clams and mussels are opened, about 7 to 8 minutes.
4. Ladle the Cioppino into heated bowls, top with the basil chiffonade, add a few dashes of the chipotle sauce and serve with a garlic-flavored crouton.

Archives

- [January 2010 - Chicken Penne Pesto](#) 