



Stone Cliff Inn's North West Cioppino

As Prepared on Fusion by: James M. Keeney, Executive Chef

Ingredients:

- 4 each Jumbo Prawns (peeled & deveined)
- 3 ounces Wild Salmon (cut into 1" cubes)
- 5 each Penn Cove Mussels
- 5 each Small Manila Clams
- 6 each Sea Scallops
- 8 each Gnocchi (Italian potato dumplings)
- 1 Tbsp. Extra Virgin Olive Oil
- 1 Tbsp. Unsalted Butter
- ¼ cup White Onion- Julienned
- ¼ cup Red Bell Pepper- Julienned
- ¼ cup Fennel Bulb- Julienned
- 1 Tsp. Minced garlic
- 1 Tsp Chopped Fresh Herbs (basil, dill, thyme, parsley)
- ½ ounce Ouzo (or other anise flavored liqueur)
- 1 cup Marinara Sauce (homemade or bottled)
- To Taste Kosher Salt (approx. 1 tsp.)
- To Taste Black Pepper (approx. ½ tsp.)
- To Taste Red Chili Flakes (approx. ¼ tsp.)





Procedure:

- 1) Start with very hot sauté pan.
- 2) Put Oil and Butter in pan.
- 3) When butter is melted add Shrimp, Scallops & Salmon; Season with Salt, Pepper & chili flake. Turn fish over once to sear on both sides.
- 4) Add Onions, Peppers & Fennel, sauté 1 minute or until onions are translucent.
- 5) Add Clams, Mussels & Gnocchi, sauté 1 additional minute.
- 6) Deglaze pan with Ouzo, *note* Take pan off heat first, Ouzo will ignite. Cook until flames extinguish, approx. 30 seconds.
- 7) Add Marinara Sauce & Fresh Herbs, cover & simmer until Clams & Mussels open and all fish is cooked through, approx. 2-3 minutes.
- 8) Place in bowl and enjoy!

Yield: 1-2 servings

This dish is best served with some nice crusty bread either plain, lightly toasted or brushed with olive oil and herbs and grilled.

Should you have any questions, please do not hesitate to e-mail Chef Keeney:
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