

HOOKER®

This Alaskan Cioppino is Zinfully Delicious!

When it comes to fine seafood, there's no place like Homer on Kachemak Bay for diversity, quality and exquisite flavor. Featuring fresh-caught Alaska seafood and garden-fresh fare from the local Saturday Market, our Cioppino recipe is a friends and family favorite. With Kachemak Bay as a backdrop, celebrate special friends and great times with this exquisite medley of Alaska seafood that pairs perfectly with our Hooker Blind Side Zinfandel.

Betsy & David Lawer

Cioppino Alaska

(pairs with Hooker Blind Side Zinfandel)

Ingredients:

2 medium onion coarsely chopped

1 small fennel bulb (no stalks or fronds) coarsely chopped

5 tsps. of chopped garlic

¼ cup olive oil

2 tsps. fresh thyme leaves

1 ½ tsp. hot red pepper flakes

3 bay leaves

2 large cans of tomatoes (crushed with juice) (28-oz each)

3 bottles of clam juice

2 cups red wine (the Hooker Blind Side Zinfandel is perfect!)

2 cups of water

1 pound Alaskan halibut cut into 2-inch chunks

1 pound Kachemak Bay mussels

1 pound of cleaned squid (cut into rings, tentacles left whole)

1 pound of Alaskan King Crab legs (cooked and thawed, if frozen) or fresh shrimp (peeled and deveined)

Instructions

Heat oil in large heavy pot over medium-high heat until it shimmers, then stir in chopped vegetables, thyme, red-pepper flakes, bay leaves, 2 teaspoons salt, and 1 teaspoon black pepper. Cook over medium heat until vegetables begin to soften, stirring periodically for about 4-6 minutes.

Add can of tomatoes, clam juice, wine and water. Bring to a boil and simmer, covered, for 20 to 30 minutes. Stir in halibut and mussels and cook, uncovered, for about 4 minutes then add the squid and crab legs (or shrimp) and heat for about 2 more minutes. Fish should be just cooked through and mussels open wide (discard any that remain unopened after 6 minutes). Discard bay leaves and serve.

Serves 8.

Warm sourdough bread is the perfect accompaniment.