



### **Cioppino with Garlic Bread**

**Makes 2-3 large bowls, 4 small bowls**

3 tablespoons olive oil

1 large white fish fillets (I like cod because it's so flaky, but you can also use sole or flounder), thawed if frozen, and cut in half into chunks (see photo)

Kosher salt and freshly ground black pepper

2 garlic cloves, finely chopped

1/3 cup white wine

1 28-ounce can whole tomatoes, chopped in the can using scissors, with juices

1 cup clam juice

1 tablespoon dried oregano

1 bay leaf

salt and pepper to taste

A dozen and a half of any of the following shellfish: shrimp, mussels, clams (optional)

chopped fresh parsley, for serving

garlic bread, for serving (see recipe below)

In a medium soup pot, heat 2 tablespoons olive oil over medium-high heat until smoking. Season the white fish pieces with salt and pepper and sauté in the hot oil for about 2 minutes a side. They do not have to be all the way cooked through, but you want them to have a slight golden color. Remove them and set aside on a plate.

In the same pot, reduce the heat to medium-low, add the remaining 1 tablespoon of oil and sauté the garlic until fragrant but not brown. Turn the heat up slightly, then pour in the wine, scraping the garlic along with any brown bits from the fish to deglaze the pan. Once the wine has reduced by about half, add the chopped tomatoes with their juices, clam juice, oregano, bay leaf, and more salt and pepper. Increase the heat until it boils, then reduce the heat to let everything simmer, 10 minutes.

Add the reserved cooked fish along with mussels, clams, or shrimp (if using). Cover the pan and simmer until the mussels or clams open and/or the shrimp is cooked through, about 3 minutes. (Discard any mussels or clams that do not open.) Remove the bay leaf, then serve in shallow bowls, topped with parsley and with garlic bread.

## **Classic Garlic Bread**

Recipe can be halved.

6 tablespoons unsalted butter, room temperature

1 large garlic clove, very finely minced

1/4 cup tablespoons finely chopped parsley

Kosher salt

20- to 24-inch baguette, sliced in half lengthwise

Heat oven to 400°F. In a small bowl, mash together the butter, garlic, parsley, and a light sprinkling of salt. Spread evenly on both halves of the baguette, then wrap the baguette in foil. Bake until the butter has melted, and bread is warmed through, about 10-12 minutes. Be careful opening the foil, steam can be hot.