



San Francisco Style Cioppino

Yield:	14 lbs 2 oz		
Servings/Size:	16 (11 fl oz/236.59 mL) servings		
Prep Time:	20 min	Cook Time:	30 min
Cost:	High	Difficulty:	Mid-Level

Description:

Take them to the bay with MINOR'S® Crab Base and Clam Base and a brilliant combination of vegetables, herbs, white wine, garlic, shallot, clams, shrimp, and calamari.

Ingredients	Weight / Metric	Measure
MINOR'S® Crab Base (NAMSOG)		6 Tbsp
MINOR'S Clam Base (GF, NAMSOG)		2 Tbsp
Olive Oil		4 Tbsp
Bay Leaves		4 ea
Garlic Cloves or MINOR's Roasted Garlic Flavor Concentrate		8 ea
White Wine		2 c
Carrots		2 c
Celery		2 c
Shallots		2 c
Diced Tomatoes		2 c
Water		1 gal
Clams		24 ea
Shrimp		1 lb
Calamari Rings		1 lb
Parsley		¼ c
Basil		¼ c

Procedure

1.	Cook garlic until golden brown.
2.	Add celery, carrots and onions. Sauté 5 minutes.
3.	Add diced tomatoes.
4.	Pour in White wine and reduce liquid by half.
5.	Wisk MINOR's Crab Base and MINOR's Clam Base with water, add to soup mixture along with bay leaves.
6.	Simmer 5 Minutes.
7.	Add clams, shrimp, and calamari and simmer another 5 to 10 minutes until fully cooked. (Discard any clams that did not open during cooking)
8.	Remove from heat, garnish with parsley.