SCOMA'S FAMOU CIOPPINO COOKING INSTRUCTIONS



1) Put a wide, low pan on a medium flame and place the Cioppino sauce in and start to warm.

2) Add clams, mussels, fish, and scallops; simmer for ~2 minutes.

When a couple of minutes have gone by, during which the seafood should be actively simmering…

3) Add shrimp and calamari and give everything a good stir

Add a pinch of chile flakes at this time If you prefer your Cioppino spicy.

4) At this point the shellfish should be opening up, and the rest of the seafood should be just about ready.

5) Scoop the sauce and fish into a wide, warm bowl, arrange the seafood attractively and top the Cioppino with the fresh crabmeat.

6) Garnish with toasted sourdough and feast!

Additional Tips

About seafood…

Total cooking time is only about 5-6 minutes, so be vigilant! If there is concern that the seafood might not be ready, cheat! Pull a piece of fish, or a scallop out and cut it open; there should be almost no translucence in the centers.

Buon Appetito!