



Bottled with love, for the joy of living

DUNGENESS CRAB CIOPPINO
PAIRED WITH
2019 BARBERA, PAULI RANCH VINEYARDS
REDWOOD VALLEY, MENDOCINO COUNTY

INGREDIENTS

¾ cup olive oil
8 large garlic cloves, chopped, leaving 2 whole
3 jalapenos, seeded and minced
2 red bell peppers, chopped
1 large onion, chopped
1 bay leaf
2 tbsp tomato paste
½ cup dry red wine
One 28 oz can peeled tomatoes, chopped, juices reserved
Four 8 oz bottle of clam broth
1 ½ cups water
Salt and ground pepper
½ cup packed basil leaves

Dare to Pair!

The high-toned acidity of this new Barbera and bright red fruit notes will tone the acidity of the tomato base in this classic dish while the medium rich body of this wine's fruit is enough to stand up to and support the various types of seafood in this stew.

2 lbs firm white fish fillet, skinned, cut into 1 ½ in chunks
2 lbs large shrimp, shelled, deveined
2 lbs mussels, scrubbed
1 lb sea scallops, halved vertically if large
Crusty bread, for serving

INSTRUCTIONS

In a large pot, heat 1/4 cup of olive oil. Add the chopped garlic, jalapeños, bell peppers, onion & bay leaf. Cook over high heat until softened and beginning to brown, about 10 min. Add tomato paste & cook for 1 minute. Add wine & cook until nearly evaporated. Add the chopped tomatoes and juices & cook over high heat until thickened, about 5 min. Add clam broth & water, season with salt & generously with pepper, & bring to a boil. Simmer over moderate heat until broth is reduced to about 8 cups, about 20 min.

In a food processor, combine basil leaves with whole garlic and process until the garlic is finely chopped. Add remaining 1/2 cup of olive oil & crushed red pepper & process basil puree until smooth. Season with salt & pepper.

Pull off the flap on the undersides of the crabs. Remove top shells & discard. Pry out brownish insides & pull off feathery lungs & discard. Rinse crab bodies in cold water and quarter.

Add crabs & clams to the pot. Cover & cook over high heat until clams begin to open, about 5 min. Using tongs, transfer crabs to a large platter. Add fish, shrimp, mussels & scallops to pot submerging in broth. Return crabs to pot and cook until clams & mussels are open & fish, shrimp & scallops are cooked fully.

Ladle the cioppino into deep bowls & drizzle with basil puree. Serve with crusty bread.