

CAMP CIOPPINO

YIELD 4 - 6 SERVINGS

This recipe is the base that we use to pair with your fresh catch. Any seafood can be cooked in this base. For example, clams, mussels, shrimp, crab, halibut, rockfish, and cod are all excellent choices. You can also combine multiple seafoods such as clams, halibut, and shrimp. When cooking your seafood in this base, lightly poach 2-inch cuts of fish in the simmering base for about 3 minutes, add the shellfish at the last minute.

INGREDIENTS

- 1 tbsp olive oil
- 1 yellow onion sliced
- 1 fennel bulb sliced
- 1 tbsp chopped garlic
- 1 tsp red pepper flakes
- 1 tsp ground fennel seed
- 1 pinch of saffron
- 1 tsp oregano
- 2 oz tomato paste
- 2 oz white wine
- 24 oz can diced tomato in puree
- 16 oz clam juice or fish stock
- 1 bay leaf
- Salt & pepper to taste
- 2 oz butter
- 1 ½ pounds fish of your choice
- 1 pound of shellfish (optional)

AIOLI

- ¾ cup mayonnaise
- 2 tbsp ketchup
- 2 tbsp sweet chili sauce
- 2 tsp Sriracha sauce
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper



Heat olive oil in a large pot. Sauté the onion, fennel, and garlic until translucent. Season with a ½ teaspoon of salt.

Add red pepper flakes, fennel seed, saffron, and oregano. Toast until aromatic.

Add tomato paste and stir until incorporated with vegetables. Deglaze with white wine and reduce by half.

Add canned tomatoes, clam juice or fish stock, bay leaf, and a pinch of salt and pepper.

Let simmer for 30 minutes and finish with chilled butter.

For the aioli, mix all ingredients together in a small bowl. Taste for seasoning, spoon on soup as desired.

BARANOF
FISHING EXCURSIONS