

# Seafood Cioppino

YIELD: 4 SERVINGS

Hugh Butler, executive chef  
The Trident Room, Naval Postgraduate School  
Monterey, Calif.



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## Ingredients:

2 t. unsalted **butter**  
3 T. diced **red onion**  
2 **garlic cloves**, minced  
1 lb. fresh **mahi mahi**  
1 lb. **shrimp**, peeled,  
deveined  
½ lb. **sea scallops**  
4 medium **plum tomatoes**  
1 lb. New Zealand **mussels**  
12 cherrystone **clams**  
1 lb. small pieces **squid**  
2 **Dungeness crabs**,  
washed, cracked (each  
split in half)  
4 oz. **white wine**  
**Salt** and freshly ground  
**black pepper**, as needed  
4 **sprigs Italian parsley**,  
chopped  
4 **lemon halves**

## Method:

1. In large pan at least 2 inches deep, heat butter over medium heat. Add onion, garlic and fish. Cook for 1 minute.
2. Add shrimp and scallops. Cook, stirring occasionally. Add tomatoes, mussels, clams, squid and crab. Pour white wine over all. Add salt and pepper. Cover; cook until clams and mussels start to open, about 4 minutes.
3. Remove from heat. Divide seafood and broth among four pasta bowls; garnish with chopped parsley and a lemon half. Serve.

