

Brodetto Di Pesce

Ingredients

- 3 pounds mussels, scrubbed and cleaned
- ½ pound cockle or little neck clams
- 1 cup white wine
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1/8 teaspoon chili-pepper flakes
- 1 small shallot, minced
- 1 cups sliced chorizo
- 1 cup chicken stock
- 1 cup bell pepper piperade
- 1 cup white beans drained
- 1/4 cup fresh thyme leaves
- 1/2 pound whitefish (like cod), cut into 1-inch chunks
- 1/2 pound shrimp peeled and deveined
- 1 pound squid, cleaned, heads separated and bodies cut into 1/4-inch rings
- 2 pats unsalted butter
- Kosher salt and freshly ground pepper to taste
- 4 slices crusty country bread, 1 inch thick

Progression

Warm 1 tablespoon of olive oil in a large saucepan over medium-low heat. Add 1 clove of garlic, shallot & chili-pepper. Cook until the shallot is translucent, about 3 minutes. Add mussels, clams, chorizo and white wine and cover for 5 minutes or until shells open. Remove mussels and clams keep liquid and chorizo in pan. Add chicken stock, piperade, white beans, shrimp, cod, thyme, reduce heat to a simmer and cook covered for about 5 minutes. Shrimp should be bright orange and cod should be white and flakey. Remove lid add mussels, cockles, squid, salt & pepper and butter. Cook two minutes more. Preheat the grill or broiler. Use the remaining olive oil to brush the bread on both sides. Cut the remaining garlic clove in half lengthwise and rub the bread on both sides. Grill or broil the bread until golden. Serve in a large bowl over piece of grilled crusty bread.