

Cioppino

Serves 2 dinners or 4 appetizers

2 cups prepared marinara sauce 2 cups
1/2 cup clam juice
1/4 cup Chianti wine
Large pinch red pepper flakes
1 cap saffron
4 oz. Sea scallops
4-6 large shrimp
6 oz. Swordfish, Tuna (or firm fish)
4 clams (fresh)
8 mussels (fresh)
1/4 cup cooked rice (or pasta)

Combine all sauce ingredients, heat covered on medium heat,
Add seafood and cook covered, medium heat for 15 minutes or until
seafood is cooked through.
Serve with crusty Italian bread.

BUON APPETITO