



LAWER

ESTATES

CIOPPINO ALASKA

PAIRS WITH LAWER ESTATES PINOT NOIR



When it comes to fine seafood, there's no place like Homer on Kachemak Bay for diversity, quality and exquisite flavor. Featuring fresh-caught Alaska seafood and garden-fresh fare from the local Saturday Market, our Cioppino recipe is a friends and family favorite. With Kachemak Bay as a backdrop, celebrate special friends and great times with this exquisite medley of Alaska seafood that pairs perfectly with our Lawer Estates Pinot Noir.

INGREDIENTS:

- 2 medium onions coarsely chopped
- 1 small fennel bulb (no stalks or fronds) coarsely chopped
- 5 tsp. of chopped garlic
- 1/4 cup olive oil
- 2 tsp. fresh thyme leaves
- 1.5 tsp. hot pepper flakes
- 3 bay leaves
- 2 28oz cans of tomatoes (crushed with juice)
- 3 bottles of clam juice
- 2 cups red wine (the Lawer Estates Pinot Noir is perfect!)
- 2 cups of water
- 1 pound Alaskan halibut cut into 2-inch chunks)
- 1 pound Kachemak Bay mussels
- 1 pound cleaned squid (cut into rings, tentacles left whole)
- 1 pound of Alaskan King Crab legs (cooked and thawed, if frozen) or fresh shrimp (peeled and deveined).

PREPARATIONS:

Heat oil in large heavy pot over medium-high heat until it shimmers, then stir in chopped vegetables, thyme, red-pepper flakes, bay leaves, 2 teaspoons salt, and 1 teaspoon black pepper. Cook over medium heat until vegetables begin to soften, stirring periodically for about 4-6 minutes and heat for about 2 more minutes. Fish should be just cooked through and mussels open wide (discard any that remain unopened after 6 minutes). Discard bay leaves and serve.

Warm sourdough bread is the perfect accompaniment.