

Alaska Halibut Cioppino



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Cioppino Sauce

Olive oil	1 oz.
Onion, 1/4" dice	8 oz.
Shallots, 1/4" dice	2 oz.
Sea salt	1 Tbsp.
Garlic, fresh, minced	1 oz.
Red pepper flakes, crushed	1 tsp.
Tomato paste	4 oz.
Tomatoes, diced, in juice	7 cups
Dry white wine	2 cups
Fish stock	4 cups
Bay leaves	2 ea.
Kosher salt and black pepper	to taste

Wild Alaska Halibut

Alaska Halibut fillets, 4-5 oz. ea.	3-4 lbs.
Kosher salt and black pepper	to taste
Olive oil	12 oz.

Shaved Fennel-Herb Salad

Fennel, shaved	6 cups
Cherry tomatoes, halved	3 cups
Parsley leaves, fresh	1 cup
Lemon zest	4 oz.
Kosher salt and black pepper	to taste
White wine vinegar	to taste

Assembly

Sourdough crostini, 1/2" slices, brushed with olive oil	12 ea.
Chives, finely chopped	1/4 cup
Lemon zest	1/4 cup

Description:

A fun fork and knife sandwich version of San Francisco's Italian favorite made from the "catch of the day." Featuring wild Alaska Halibut, topped with a fresh tomato sauce on a sourdough crostini.

Cioppino Sauce: Heat oil in large pot over medium heat. Add onion, shallots and salt; cook until translucent. Add garlic, red pepper flakes; cook 5 minutes. Stir in the tomato paste, tomatoes with juice, wine, fish stock and bay leaves. Cover and simmer about 60 minutes. Add salt and pepper to taste.

Alaska Halibut: Season halibut fillets with salt and pepper; set aside. Heat large skillet over medium high heat, add olive oil and continue heating until olive oil is hot. Place fillets in skillet and sauté for 5-6 minutes. Turn over fillets; continue cooking for 4 minutes, or until opaque throughout. Sauté fillets in batches or to order.

Shaved Fennel-Herb Salad: Combine all ingredients, toss and refrigerate.

Assembly: Toast crostini slices on grill or in oven. Place crostini on plate, spoon 1 Tbsp. of Cioppino Sauce on crostini, place halibut on top of sauce, ladle 1/4 cup sauce over halibut, garnish with fennel salad, chopped chives and lemon zest.

ALTERNATIVE MENU IDEAS

PASTA

Toss cut pieces of cooked halibut and cooked spaghetti with extra virgin olive oil, sautéed garlic and Parmesan cheese. Top with Cioppino Sauce. Garnish with parsley and red pepper flakes.

APPETIZER/SOUP

Double the broth quantity and add cut pieces of grilled halibut to make an appetizer portion "cup of soup."