



Total Locals Club

Recipes for pairing with Total Locals
Club October 2018 Selections

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Eric's Fisherman's Stew

Pair with the 2014 Nick's Block Pinot Noir by Eric Ross.

This classic is perfect for our Fall evenings and comes together quickly with excellent results.

Ingredients:

- 2 tablespoons extra-virgin olive oil
- 1 large shallot, thinly sliced
- 2 large garlic cloves, minced
- 1/2 cup dry white wine
- 1 1/2 cups chicken stock or low-sodium broth
- 1 cup bottled clam juice
- 1 cup drained, diced tomatoes (from a 15-ounce can)
- 2 thyme sprigs
- 1 bay leaf
- 1/2 teaspoon hot sauce, plus more for serving
- Salt and freshly ground pepper
- 2 dozen littleneck clams, scrubbed
- 3/4 pound skinless snapper fillets, cut into 2-inch pieces
- 1/2 pound shelled and deveined medium shrimp
- 2 tablespoons unsalted butter (optional)
- 2 tablespoons coarsely chopped flat-leaf parsley

Preparation:

1. In a large soup pot, heat the olive oil. Add the shallot and garlic and cook over high heat, stirring, until softened, about 3 minutes. Add the wine and boil until reduced by half, about 3 minutes. Add the stock, clam juice, tomatoes, thyme, bay leaf and hot sauce and season with salt and pepper. Bring to a boil over high heat and cook until slightly reduced, about 10 minutes.
2. Add the clams, cover and cook just until most of them open, about 5 minutes. Add the snapper and shrimp, cover and simmer until they are cooked through and the remaining clams have opened, 2 to 3 minutes. Using a slotted spoon, transfer the seafood to 4 bowls. Add the butter and parsley and cook over moderate heat for 1 minute, swirling the pan. Spoon the broth over the seafood and serve with crusty sourdough toast.

