



Diane (Fudge) Balda's Dad's Cioppino

Ingredients:

- 3/4 cup butter
 - 2 medium onions, chopped
 - 1 cup packed parsley, chopped
 - 2 whole garlic cloves
 - 2 (1 lb, 12 oz) cans whole tomatoes
 - 2 (14 oz) cans chicken broth
 - 1 bay leaf
 - 1/2 tsp each thyme and oregano leaves
 - 1 1/2 cups dry white wine
 - 10-12 cups water
 - 2 Dungeness crabs, cleaned and cracked
 - 1 1/2 lbs large deveined shrimp
 - 1 lb mussels
 - 1 1/2 lb bay scallops
 - 1 lb clams, cleaned and scrubbed
- 3 loaves sourdough bread

Makes about 8 servings.

Melt butter in large pot and add onions, parsley and garlic cloves; cook and stir till onions are soft. Add tomatoes (breaking them up with spoon), chicken broth, bay leaf, thyme, oregano, wine and water. Cover and simmer for about 30 minutes. Add crab and cook, covered, for about 10 minutes. Add remainder of fish and return stew to boiling. Cover and simmer for about 5 - 7 minutes more or until scallops are opaque. Ladle into large soup bowls and use bread to sop up all the juices!