

# Cioppino

## INGREDIENTS

- 2 TBS Fatworks Schmaltz
- 1 Leek, Chopped
- 1 Onion, Diced
- 3 Cloves Garlic, Diced
- 2 Stalks Celery, Chopped
- 1TBS Garlic Seasoning
- 1TBS Thyme, Chopped
- 1TBS Oregano, Chopped
- 1TBS Rosemary, Chopped
- 1TSP Sea Salt
- 1 8oz Bottle Clam Juice
- 4C Bone Broth
- 1C White Wine (preferable unoaked)
- 1 Can Crushed Tomatoes
- 1 Can Tomato Paste
- 2 Large Crab Legs
- 6 Scallops
- 5 Jumbo Shrimp
- 5280 Meat Smoked Bacon
- Garnish: Lemons, Jalapeños, Parsley, Herbs

1. Melt schmaltz in a large pot and add leek, onion, garlic, and celery and cook until onions translucent, stirring frequently to prevent burning.
2. Add Garlic seasoning, thyme, oregano, rosemary, and salt and mix.
3. Add clam juice, broth, and wine and bring to a boil.
4. Reduce to simmer and add crushed tomatoes and tomato paste.
5. Add crab and cook for 5 minutes then add scallops and shrimp and cook for another 3 minutes.
6. Garnish with chopped bacon, fresh chopped parsley or herbs of choice, chopped jalapeños, and a lemon wedge.