



Feast of the Seven Fishes (Italian Christmas Dinner)

Submitted by Jeff Meyer, Marketing Analyst

Ingredients

2 tbsp. extra-virgin olive oil, plus more for garnish
6 garlic cloves, minced
½ tsp. red pepper flakes
4 anchovy fillets (optional)
⅔ cup dry white wine
2 cups clam broth
2 cups fish stock
12 shrimp (21 to 25 count), heads and tails on, if desired
¼ pound of squid, tubes and tentacles, tubes sliced into ¼-inch rings
1½ pound small clams
1 pound mussels, debearded and scrubbed
½ pound bay scallops
1 pound king crab leg, cracked into 6 portions (or ¼ pound lump crab meat)
¼ pound white flesh fish, such as haddock, cod or halibut
½ cup diced Roma tomatoes
1 pound linguine, cooked, for serving
¼ cup chopped parsley
Sliced pickled peppers, for garnish (optional)

Directions

1. Heat oil in a sauce pot over medium heat. Add garlic, pepper flakes and anchovies, if using. Cook until fragrant, about 1 minute. Add wine and cook until it reduces by about half, about 5 minutes.
2. Add clam broth and fish stock and bring to a light simmer.
3. The shellfish can be served in their shells for a dramatic presentation or shucked to make the meal more user-friendly.
4. Add the shrimp, squid, clams, mussels and scallops and slowly poach until the fish becomes firm and the mussels open, about 5 minutes.
5. Add the crab, white fish and tomatoes and cook gently, lowering the heat as needed to maintain a simmer, until firm, about 3 minutes. Take care not to overcook the fish, or it will flake apart when served.
6. Remove from the heat and ladle into serving dishes over the pasta. Garnish with parsley and peppers, if using, and drizzle with olive oil before serving.

Notes

My mom loved to make this on Christmas Eve to change up the traditional beef or ham she would make during Christmas.

the
rave
agency