

ArmadilloPepper.com

Baja Seafood Stew

Ingredients

- 1/2 c Onion; Chopped, 1 Medium
- 1/2 c Green Chiles; Chopped
- 2 ea Cloves Garlic; Finely Chopped
- 1/4 c Olive Oil
- 2 c White Wine; Dry
- 1 T Orange Peel; Grated
- 1 1/2 c Orange Juice
- 1 T Sugar
- 1 T Cilantro; Fresh, Snipped
- 1 t Basil Leaves; Dried
- 1 t Salt
- 1/2 t Pepper
- 1/2 t Oregano Leaves; Dried
- 28 oz Italian Plum Tomatoes; *
- 24 ea Soft-shell Clams; Scrubbed
- 1 1/2 lb Shrimp; Raw, Shelled, Med.
- 1 lb Fish; **
- 6 oz Crabmeat; Frozen, ***

* Use 1 24oz can of Italian Plum Tomatoes that are undrained and cut in half.

** The following fish can be used: cod, sea bass, mahi-mahi or red snapper fillets that are cut into 1-inch pieces.

*** Crabmeat should be thawed, drained and cartilage removed.

Instructions

Cook and stir onion, chiles, and garlic in oil in 6-quart Dutch oven until onion is tender. Stir in remaining ingredients except seafood. Heat to boiling; reduce heat. Simmer uncovered for 15 minutes. Add clams; cover and simmer until clams open, 5 to 10 minutes. (Discard any clams that have not opened.) Carefully stir in shrimp, fish and crabmeat. Heat to boiling; reduce heat. Cover and simmer until shrimp are pink and fish flakes easily with fork, 4 to 5 minutes.

Courtesy of Meal-Master

Return to [ArmadilloPepper.com Recipes](http://ArmadilloPepper.com)