Spanish Shellfish Stew

Make-ahead · Serves a crowd · Serves 6

Ken's note: TBD

Clams, shrimp, and scallops in a garlicky tomato, white wine, and pepper broth with prosciutto and a little anchovy. The base keeps a day, so you only add the shellfish at the end. Serve with crusty bread and a Spanish red.

Ingredients

- ¼ cup olive oil
- 1 onion, diced
- 2 Tbsp finely chopped garlic
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 slice prosciutto (¼ inch thick), diced
- 3 cups canned tomatoes, chopped and drained
- 2 Tbsp tomato paste
- 1 can (2 oz) anchovies, diced
- 2 bay leaves
- 1 tsp dried oregano
- ¼ tsp dried basil
- ⅛ tsp cayenne
- ¼ tsp black pepper
- 1 cup water
- ¾ cup dry white wine
- 2 Tbsp lemon juice
- 24–26 clams, scrubbed and purged (see Mussels and Clams)
- 1½ lb peeled and deveined raw shrimp
- 1 lb sea scallops, halved or in thirds if large
- Salt

Method

1. Warm the oil in a heavy 6-quart pot over medium heat until a light haze forms. Cook the onion and garlic 2 minutes. Add the peppers and prosciutto and cook about 5 minutes, until the onion is soft and translucent. Add the tomatoes, tomato paste, anchovies, bay, oregano, basil, cayenne, and pepper. Mash the tomatoes and cook briskly until most of the liquid evaporates. Stir in the water, wine, and lemon juice.
2. You can stop here and cool the base; reheat it to a simmer before continuing.
3. Bring the stew to a boil, add the clams, and cook 10 minutes, stirring occasionally. Add the shrimp and scallops and cook another 5 minutes, until the shrimp are pink and the scallops are opaque. Discard any clams that haven't opened. Taste and salt at the end (the prosciutto, anchovy, and clams are already salty).