

## Seattle Shellfish Stew with Kale and Guanciale

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I always use visitors as a good excuse to stretch a grocery-shopping trip into an afternoon-long excursion through Seattle. Fish and veggies from Pike Place Market and a big hunk of guanciale (cured pork jowl) from Salumi inspired this stew, which is a hearty, deeply flavored cross between a San Franciscan cioppino and wonderfully porky braised kale. You could substitute pancetta or thick-cut bacon for the guanciale.

Serve the stew with a simple green salad and good, crusty bread for mopping up the juices.

TIME: About 1 hour

MAKES: 6 servings

1/4 pound guanciale, cut into 1/4" cubes  
1 large yellow onion, halved and thinly sliced  
2 large shallots, halved and thinly sliced  
Salt and freshly ground pepper  
4 large cloves garlic, finely chopped  
1/4 to 1/2 teaspoon red pepper flakes  
1 (roughly 1/2 pound) bunch kale, rinsed and sliced into 1/4" thick ribbons  
2 cups dry white wine  
1 (8-ounce) bottle clam juice  
1 (28-ounce) can diced tomatoes  
2 cups chicken broth (or water)  
3/4 pound extra large shrimp (about 12), deveined  
3/4 pound firm white-fleshed fish, such as cod, halibut, or monkfish, cut into 1" cubes  
3/4 pound manila clams (about 18), scrubbed clean  
3/4 pound mussels (about 18), cleaned and debearded  
1/2 pound bay (small) scallops, white tabs removed  
1/4 cup finely chopped fresh parsley

Preheat a large soup pot over medium heat. Add the guanciale, and cook until browned and crispy, stirring frequently, about 7 minutes. Use a slotted spoon to transfer the guanciale to a paper towel-lined plate, leaving the grease in the pot, and set aside.

Add the onions and the shallots to the pot, season with salt and pepper, and cook for 10 minutes, stirring occasionally, until the onions are soft. Add the garlic, red pepper flakes, and kale, season again with salt and pepper, and cook for another 10 minutes, stirring and turning as the kale on the bottom cooks down.

Increase heat to high, add the white wine, and simmer for 2 minutes. Add the clam juice, diced tomatoes, chicken broth, and the reserved guanciale pieces, reduce to a simmer and simmer the stew, partially covered, for about 20 minutes, or until the kale is soft and the tomatoes begin to break down. Season to taste with salt and pepper.

Stir the fish pieces and the shrimp into the stew, cover, and cook for 5 minutes. Add the clams, mussels, and scallops, stir to distribute evenly, and cook, covered, another 5 to 10 minutes, or until all the shells have opened. (Discard any shells that do not open.) Sprinkle the parsley over the stew and serve piping hot in wide, shallow bowls.