



San Diego Fishermen's Chili

60 min

CA

OR

WA

6-8

Ingredients

Seafood Preparation Ingredients:

2 tablespoons olive oil

2 teaspoon ground cumin

2 teaspoon chili powder

2 medium jalapeños, seeded and finely chopped

4 cloves garlic, finely chopped

1.5 pounds of firm fish cut into bite-size pieces — Tuna, yellowtail, rockfish, swordfish, shark or market squid are San Diego fish that work well.

1 pound of shellfish — Rock crab, box crab, racer crab, Dungeness crab, spot prawn, pink

shrimp, ridgeback shrimp, or spiny lobster are San Diego fish that work well.

White Chili Ingredients:

3 tablespoons olive oil, divided

1 medium yellow onion, chopped

3 stalks celery, chopped

2 leeks, thinly sliced

1 large green bell pepper, cored, seeded and chopped

1 large red bell pepper, cored, seeded and chopped

2 teaspoons ground cumin

2 teaspoons dried oregano

1 tablespoon chopped chipotle chilies in adobo, plus 1 tablespoon adobo from the same can

2 (12-ounce) bottles beer

3 cups chicken broth

3 cups cooked cannellini beans, rinsed and drained

2 teaspoons salt

1/2 cup cilantro, finely chopped

Juice of 1 lime

If need be, fillet and cut up the fish, and boil and pick the shellfish meat ahead of time. Refrigerate or freeze until ready to make chili. If frozen, thaw before use.

Put oil, cumin, chili powder, jalapenos, and garlic into a large bowl and whisk to make a marinade for the seafood. Add shellfish and fish and toss gently to coat. Cover and refrigerate while you prepare the chili.

For the chili, heat 2 tablespoons of the oil in a large stockpot over medium heat. Add onions, celery, leeks and peppers and cook for 5 minutes.

Add cumin, oregano, chipotle chilies and adobo sauce and continue to cook for 2 more minutes.

Add beer, broth, beans and salt. Bring to a boil, lower to a simmer and cook for 20 minutes.

In a separate saucepan, heat remaining 1 tablespoon oil in a large skillet over medium-high heat.

Add marinated seafood and cook for approximately 2 minutes, until the fish turns opaque.

Add seafood and any pan juices to the pot with the chili mixture.

Continue cooking for approximately 10 more minutes.

Remove from heat.

Stir in cilantro and lime juice.

Recipe by Theresa Talley, [San Diego Seafood: Then and Now](#)

Photo courtesy of TS Talley

Species Group

Crab, Lobster

Shrimp, Prawn

Albacore Tuna

Market Squid

Rockfish, Cod, Lingcod, Sheepshead

Swordfish