



SEAFOOD IN PESCATORE SAUCE

Courtesy of Gere & Jane Dudley

4 TABLESPOONS OLIVE OIL

1/3 CUP MINCED ONIONS

3 CLOVES GARLIC, PEELED & MINCED

½ CUP DRY WHITE WINE

1 ½ CUPS SEAFOOD STOCK

3 CUPS PUREED OR CHOPPED TOMATOES

12 SEA SCALLOPS

12 LARGE SHRIMP, CLEANED

½ LB FRESH SQUID, CLEANED, SLICE INTO ¼" PIECES, INCLUDE
TENACLES

¼ CUP CHOPPED FRESH PARSLEY

SALT & PEPPER

RED PEPPER FLAKES (1/2 TEASPOON OR MORE TO TASTE)

1 LB SPAGHETTI OR PASTA OF CHOICE

IN A LARGE SAUCEPAN, HEAT OIL & THEN COOK THE ONIONS UNTIL THEY ARE SOFT & TRANSLUCENT, ABOUT 4 MINUTES.

ADD THE GARLIC, AND COOK ANOTHER COUPLE OF MINUTES.

ADD THE WINE & FISH STOCK AND BRING TO A BOIL.

ADD THE TOMATOES, PARSLEY, SALT, PEPPER & RED PEPPER FLAKES AND BRING TO A BOIL.

REDUCE THE HEAT & ADD THE SEAFOOD, & COOK OVER LOW HEAT WHILE PASTA COOKS...DO NOT OVERCOOK THE SEAFOOD.

COOK THE PASTA IN BOILING SALTED WATER UNTIL IT IS "AL DENTE" OR TO THE INSTRUCTION ON PASTA BOX.

DRAIN THE PASTA, TOP WITH A SCOOP OF THE TOMATO SAUCE AND TOSS WELL.

SERVE IN FOUR INDIVIDUAL BOWLS, TOPPED WITH MORE SAUCE, AND DIVIDING THE SEAFOOD UP EVENLY BETWEEN THE FOUR DISHES.