Bucci’s Stuffed Calamari

From: Donna Palladino

For approximately 10-12 small calamari (approx. 5-6” length)

Instructions

1: Clean calamari and then chop tentacles finely, put aside for stuffing.

2: Sauté 1 large onion until translucent and add crushed garlic and parsley and stir.

3: Add sausages and brown.

4: Stir in sweet roasted peppers and stewed tomatoes, cook for 2-3 minutes.

5: Gradually add breadcrumbs to mix, not too stiff!

6: Let Cool, have a glass of wine….preheat oven to 375°.

7: Add salt / pepper/oregano and basil to taste.

8: Stuff calamari, leave 1½” at end for toothpick to close.

9: Brown both sides of calamari on the stove top.

10: Pour white clam sauce into bottom of pan and add tentacles.

11: Transfer all to baking tray, bake for 45 minutes @ 375°.

12: Check with toothpick.

Notes

Enjoy with fresh Italian bread, spread with Dean’s Special roasted garlic and make sure to dip in the sauce! This calamari pairs nicely with a crisp white wine ;), a nice foil for the garlic and seafood flavors.

Ingredients

1 Large Onion—Diced

4 Cloves Dean Special Garlic

2 Sprigs Fresh Parsley

8 Sweet Italian Sausages (casing removed)

⅔ Cup Coarsely chopped sweet red roasted peppers (or (1) 8oz. jar/drained)

1 Small Can Stewed Tomatoes

1 Cup Bread Crumbs (amount may vary)

Salt/Pepper/Oregano/Basil to taste

1½ Cups White Clam Sauce (separate recipe or (1-2) 8oz. cans)

Toothpicks

9x12 Pan (3” deep)