

SEAFOOD FRA DIAVOLO

PAIRED WITH 2015 NEBBIOLO | YIELDS 4 SERVINGS

INGREDIENTS

1 pound Pasta, linguini or other shape
4 tablespoons Olive Oil, separated
½ pound Large Shrimp, peeled and deveined
½ cup Leek, white only, diced
2 tablespoons Shallots, finely chopped
2 teaspoons Garlic, finely chopped
2 tablespoons Tomato Paste
2 teaspoons fresh Thyme, chopped
2 teaspoons Guajillo Sauce
(preferably Hoss Soss brand)

½ cup Dry Vermouth
1 cup Vegetable Stock
2 tablespoons Butter
1 can Crushed Italian Tomatoes, 28 ounce can
½ pound Mussels, well cleaned
½ pound Scallops, bay scallops preferably
¼ pound Calamari, cleaned and cut into ¼" rings
Salt and Pepper to taste
2 tablespoons Basil, chiffonade

METHOD

1. Bring a large pot of water to boil with 1 tablespoon of salt. When the salt water is boiling, add the pasta and stir immediately to avoid sticking. Boil according to the package directions or al dente. Drain pasta well and coat with a bit of olive oil to prevent sticking. Set aside.
2. While pasta is boiling, heat a large sauté pan over medium heat-high heat. Add 2 tablespoons of olive oil then add shrimp in a single layer without crowding. Sear shrimp on both sides for 1 minute each and remove from pan onto a plate. Set aside.
3. Add an additional 2 tablespoons of olive oil to the same pan still and reduce heat to medium. Add the leek, shallots and garlic and cook, stirring occasionally, until vegetables are soft and aromatic.
4. Add the tomato paste, fresh thyme, Guajillo sauce and cook for 2-3 minutes.
5. Add the vermouth to deglaze the pan. Reduce the liquid ½ then add the vegetable stock. Cook for 5 minutes then add the butter and whisk while the butter melts to combine.
6. Add the crushed tomatoes and bring to a simmer for 8-10 minutes.
7. Add the mussels, scallops and calamari and return to a simmer. Cover and allow to cook 3-4 minutes.
8. Remove the lid and return the shrimp and any cooking liquid back to the pan. Stir to combine. Continue to cook for 3-5 more minutes or until the shrimp is reheated.
9. Taste sauce for seasoning and add salt, pepper or more guajillo sauce to adjust seasoning.
10. Remove pan from heat and add cooked pasta to pan, stirring to coat in sauce.
11. Garnish with fresh basil and serve immediately.