

Baby Octopus in Spicy Tomato Sauce
Moscardini Affogati

Active time: 50 Minutes
Start-to-finish: 90 minutes
Yield: 4 servings

3	lb	baby octopus, cleaned, heads chopped & tentacles cut into bite-sized pieces
5	Tbs	extra virgin olive oil
1	ea	large garlic clove, lightly crushed
¼	tsp	crumbled dried small hot chile
¼	tsp	salt
½	C	dry whit wine
1	can	28-32 oz whole tomatoes, juice drained, juice reserved
¼	C	finely-chopped flat leaf parsley
2	Tbs	finely-chopped flat-leaf parsley

Instructions -

1. Pat octopus dry thoroughly with paper towels.
2. Heat 3 Tbs oil with garlic and hot chile in a 12" heavy skillet over moderately low heat until garlic is golden, then discard garlic. Increase heat to moderately high and heat until oil is hot but not smoking. Saute octopus in three batches, stirring two minutes per batch, transferring to a bowl and allowing any liquid in skillets to boil off between batches. Sprinkle octopus with salt.
3. Add wine to skillet and boil until reduced by half, 2-3 minutes. Add tomatoes, including juice and ¼ C parsley and bring to a boil. Return octopus to skillet and vigorously simmer, covered, until octopus is tender when pierced with a fork; 30 min to 1 ½ hours (add a little water if mixture becomes too dry)
4. Uncover and boil, if necessary, until sauce is thickened.
5. Serve octopus in shallow soup bowls, drizzled with remaining 2 Tbs oil and sprinkled with remaining 2 Tbs parsley.