

Stuffed Squid

Servings: 4 first-course servings

Active time: 45 min

Start to finish: 1 1/4 hr

Ingredients:

1 ½	lb	(5- to 6-inch-long) cleaned squid with tentacles, rinsed
6	Tbs	extra-virgin olive oil
1	ea	14- to 15-oz can stewed tomatoes, pureed in blender
15	ea	fresh basil leaves
¼	tsp	fresh sea salt
½	tsp	ground black pepper
1	oz	finely-grated aged Pecorino cheese (½ C)
½	C	bread crumbs
¼	C	chopped, fresh flat-leaf parsley
4	ea	garlic cloves, minced
2	ea	large eggs, lightly beaten
8	ea	wooden skewers

Preparation:

1. Finely chop tentacles. Heat ¼ C of oil in a wide 5-6 quart heavy pot over moderately-high heat until hot but not smoking. Saute the tentacles, stirring, until just cooked through, about 1 minute. Transfer with a slotted spoon to a bowl and cool.
2. Stir tomatoes into oil in pot along with basil, sea salt, and 1/4 teaspoon pepper and simmer, uncovered, stirring occasionally, 10 minutes.
3. While sauce simmers, stir together Pecorino, bread crumbs, parsley, garlic, eggs, sauteed tentacles, and remaining ¼ tsp pepper.
4. Gently stuff each squid body with slightly-rounded Tbs of bread crumb mixture and pat gently to distribute filling evenly. Weave a wooden pick horizontally across the wide opening of each squid to seal. (During cooking, the stuffing will expand and the squid will shrink, forming a well-rounded squid.)
5. Heat remaining 2 Tbs of oil in a heavy 12-inch skillet over moderately high heat until hot but not smoking, then saute the squid, turning over once, until browned and any liquid given off is evaporated, about 6 minutes total. Add squid to tomato sauce and simmer, covered, turning occasionally, until squid is tender, 25 to 30 minutes. Discard picks and serve squid with sauce.

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