



## River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



***The following recipes are inspired by the little town of  
Campobello di Mazara, Sicily...***

***...a beautiful coastal town where the Gabriele family originates and still resides.***

***That must be why I feel so at home near the water!***

***And what better ingredients to use that come directly from the ocean-seafood.***

***Clams, mussels, octopus (calamari), tuna, shrimp....perfecto!***

### **Fra Diavolo di Mazara**

¼ cup olive oil  
½ cup onions, diced  
4-6 cloves garlic, minced  
1 red jalapeño pepper, minced  
OR  
1 tsp red pepper flakes (depends on how spicy you want it)  
5 cups crushed plum tomatoes, use fresh if possible or San Marzano tomatoes  
½ cup white wine  
½ cup fresh basil-chopped  
3 tbsp sugar  
Salt and pepper to taste

In a large sauce pan, heat olive oil and sauté onions until translucent. Add jalapeño or red pepper flakes and sauté for a minute. Add white wine and deglaze pan. Add garlic, tomatoes, basil, and sugar to sauce. On medium heat, cook sauce for about an hour-longer if desired. Season to taste with salt and pepper. You may use a hand blender if you would like a smoother sauce or leave it chunky. It is now ready to create your own culinary work of art.

### **Seafood Fra Diavlo di Mazara**

¼ cup olive oil  
¼ cup of white wine  
1 tsp crushed garlic  
Juice of ½ a lemon  
5 mussels-cleaned and scrubbed  
5 clams-cleaned and scrubbed  
3 uncooked pieces of shrimp  
¼ cup of uncooked calamari rings  
¼ cup crabmeat, check for pieces of shell before adding to the sauce  
½ cup Fra Diavolo di Mazara Sauce  
½ pound cooked pasta  
Salt and pepper to taste

In a sauté pan, use about a ¼ cup of olive oil. Add clams and mussels. Add white wine and cover with a lid until the clams and mussels open. After they open, add shrimp, garlic, and crabmeat. Sauté until shrimp becomes pink. Three to four minutes should do the trick. Add your cooked pasta and heat through for two to three minutes. You are now ready to plate up and enjoy! Garnish with fresh parsley, grated cheese and a few slices of fresh Italian bread. This is for one serving. Whatever seafood you would like to add, is up to you....be happy and enjoy!

This dish is great to serve with a Pinot Grigio to compliment the seafood or a nice cold rosé style of wine