

# SAVEUR

## STUFFED CALAMARI

This flavorful dish is a Feast of the Seven Fishes favorite. This recipe first appeared in our December 2011 issue along with the special feature [Italian America](http://www.saveur.com/article/travels/Italian-American). [<http://www.saveur.com/article/travels/Italian-American>]

### SERVES 6-8

### Ingredients

- ½ cup plus 2 tbsp. olive oil
- ¼ tsp. dried oregano
- 2 cloves garlic, finely chopped
- ½ small yellow onion, minced
- 2 tsp. tomato paste
- 4 tbsp. red wine
- 1 bay leaf
- 2 tsp. balsamic vinegar
- ½ (28-oz.) can whole peeled tomatoes in juice, crushed
- 12 cleaned calamari
- 1 cup bread crumbs
- 1 cup finely grated pecorino
- 3 tbsp. finely chopped parsley
- 2 tbsp. finely chopped oregano
- Kosher salt and freshly ground black pepper, to taste

## Instructions

1

Heat 2 tbsp. oil in a 4-qt. saucepan over medium-high heat. Add dried oregano, garlic, and onions; cook until soft, about 6 minutes. Add tomato paste; cook until caramelized, about 2 minutes. Add 3 tbsp. wine, tomatoes, and bay leaf, reduce heat to medium-low, and cook until thickened, about 20 minutes. Stir in remaining wine and vinegar; season with salt and pepper. Set sauce aside.

2

Heat oven to 350°. Heat remaining oil in a 10" skillet over medium heat. Chop tentacles and add to skillet; cook for 1 minute. Remove from heat; stir in breadcrumbs, pecorino, parsley, and oregano. Season with salt and pepper. Stuff each calamari body half full with bread crumb mixture; place in a 9" × 13" baking dish. Pour sauce over calamari; bake until warmed through, about 30 minutes.

SAVEUR.com is part of the Bonnier Travel & Epicurean Group, a division of Bonnier Corporation.

Copyright © 2015 SAVEUR. A Bonnier Corporation Company. All rights reserved. Reproduction in whole or in part without permission is prohibited.