Asian Pearl®
Whole Cleaned Octopus

Our Asian Pearl® Octopus is 100% all natural, wild caught, and fully cleaned. Imported from Spain, The Philippines, India, Thailand, and Vietnam, they are flash frozen within hours of harvest to preserve their freshness and sweet flavor. Processed under strict HACCP guidelines, you are assured of product that meets the highest standard of quality on the market.

"THE PRIDE OF THE INDUSTRY"
RUGGIERO SEAFOOD, INC.
Distributors of Frozen Calamari and other Seafood Products
Whole Cleaned Octopus Pulpo

Try Our Serving Suggestion

Italian Octopus Stewed in Wine & Tomatoes

- 2 lb defrosted octopus
- 4 T. olive oil
- 4 cloves finely chopped garlic
- 1 cup crushed tomatoes or peeled, chopped fresh tomatoes
- 1 cup white wine
- 2 T. honey or sugar
- 2 T. chopped fresh dill
- 4 T. chopped fresh parsley
- 1 t. chile flakes
- 2 T. capers (optional)
- Salt and pepper

Bring a large pot of salty water to a boil. Toss the octopus into the boiling water, return to a boil and cook for 1-2 minutes, then remove. Discard water. Cut the octopus into large pieces and saute in olive oil over medium-high heat for 2-3 minutes. Add the chopped garlic and saute for another minute or two. Add the wine and bring to a boil over high heat. Stir well and let it cook down for 3-4 minutes. Add the tomatoes and chile flakes and bring to a simmer. Add about a teaspoon of salt and the honey or sugar. Mix well, cover the pot and simmer for 30 minutes. At 30 minutes, add the capers if you are using them, plus half the dill and half the parsley. Check the octopus - sometimes small ones will be tender in just 30 minutes.

If they are still chewy, cover the pot again and simmer for up to another 45 minutes. When you are about 10 minutes away from being done, uncover the pot and turn the heat up a little to cook down the sauce. To serve, add the remaining dill and parsley and black pepper. Eat this with pasta or bread, either hot or at room temperature.