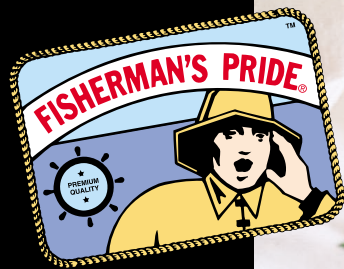


Chilled Calamari Cocktail Appetizer

WITH SHRIMP AND MUSSELS



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CILLED CALAMARI COCKTAIL APPETIZER

With Shrimp and Mussels

INGREDIENTS

For the sauce:

1/4 cup lemon juice, 1/4 cup lime juice, 1/2 cup orange juice
1 cup grapefruit juice

Finely grated zest of 1 orange

1 bunch scallions – 3 scallions chopped fine for sauce
and use rest for garnish

2 tablespoons chopped parsley

4 tomatoes, peeled, seeded and chopped. Use the juices also.

1/4 cup hot chili sauce

1 tablespoon fresh thyme leaves

1 jalapeño, finely chopped, or 1 can chipotle pepper
in adobe, mashed

Salt and freshly ground black pepper to taste

1 tablespoon extra virgin olive oil

1/2 pound shrimp (16 to 20 size), shelled and
deveined – leave on the tails

1 pound Fisherman's Pride® calamari, cleaned and cut in
1/4-inch rings with tentacles

1 cup white wine

1/2 pound mussels

1. Place all the juices and orange zest together in a saucepan and cook until reduced to 1/2 cup. Put aside to cool.

2. Place the rest of the sauce ingredients in a bowl and stir in the reduced juices. Taste for seasoning.

3. Blanch the shrimp in a pot filled with 2 cups water and 1 cup white wine for 1 minute until nearly cooked through, and then remove. Do the same with the calamari. Cook mussels in the same water until they open. Drain and cool. Take most of the mussels out of their shells, reserving a few in shells for garnish.

4. When the seafood is cool, add to the sauce.

5. Serve in clear shallow bowls or tall glasses. May be garnished with reserved mussels in shells and remaining scallions.

SERVES 4

