



Cut at the line for a 4x6 Recipe Card

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Octopus Stew

(Soups And Stews, Portugal)

Ingredients:

- 2 packages partly thawed octopus
- 1 cup red and 1 cup white wine
- 2 med onions
- 1 head of garlic
- 1/4 cup olive oil
- 2 tsp hot pepper sauce
- 10 med potatoes in chunks

Directions:

Cut up octopus in bite size pieces. Cook onions and garlic in olive oil for a couple minutes, add wine, boil for a few minutes, reduce heat to medium, add hot sauce, stirring often, add chunked potatoes and simmer until potatoes are soft and octopus is tender. Cook for about 1 1/2 hours

Tastes alot like squid

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