



Cafe - Restaurant - Ouzeri

Recipes

Octopus in Red Wine *(Oktapodhi Krassato)*

1 octopus 1kg
1/3 cup olive oil
1 large onion, chopped
2 cloves garlic, crushed
½ cup dry red wine
1 ½ cups chopped, peeled tomatoes
salt freshly ground black pepper
2 tablespoons finely chopped parsley

Clean octopus, pull off tentacles, and remove intestines and ink sac. Cut out eyes and beak. Remove skin and rinse well. Place in a pan without any liquid, cover and simmer for 15 minutes. Octopus will produce it's own juice. Drain and cool a little

Cut head and tentacles into small pieces, stripping off Suckers if desired

Heat oil in pan and gently fry onion until transparent. Add garlic and octopus pieces and stir over heat for 5 minutes longer. Add wine and let it cook until most of wine has evaporated

Reduce heat and add tomatoes, salt and pepper to taste. Cover and simmer gently on low heat for 1 ½ hours or until octopus is tender. Add water during cooking of necessary, only adding if mixture looks like scorching

Add most of parsley, cook for one minute further and then serve hot with pasta or rice. Sprinkle remaining parsley on top

