



SEAFOOD CASUELA

Ingredients

- 1 SHALLOT
- 1/2 RED BELL PEPPER
- 1/2 GREEN BELL PEPPER DICE
- 1 TSP GROUND FRESH GARLIC
- 2 TBS OLIVE OIL
- 45 SHRIMP
- 5 LITTLENECK CLAMS
- 8 OZ LOBSTER TAIL
- 5 MUSSELS
- 2 OZ WHITE WINE
- 8 OZ LOBSTER BROTH
- 4 OZ TOMATO SAUCE
- 2 OZ HEAVY CREAM
- 2 oz WHITE WINE
- 1 TSP SAMBUCA
- SALT AND PEPPER
- CILANTRO

Preparation

1. In a large, saucepan over medium heat, warm the olive oil. Add the onions, red pepper, garlic, green pepper, until tender and translucent.
2. Add seafood, wine and cover reduce heat and cook about 2 minutes until clams open. Remove from heat; discard any unopened shells.
3. Add the cream, lobster broth; bring to a boil.
4. Add tomato sauce, simmer for 10 minutes.
5. Taste and garnish with fresh cilantro and parsley and serve hot.