

Sicilian Seafood & Sausage Stew

- 2 Tbls Extra Virgin Olive Oil
- 1/2 Small Red Onion - Thinly Sliced
- 3 Large Ripe Tomatoes, Peeled and Seeded and Chopped
- 1 Cup Good Dry White Wine
- 1 1/2 Cups Bottles Clam Juice
- 1 Lbs Small Clams- Scrubbed
- 1 1/2 Cups of Fennel (1 bulb) cut in Match Stick size pieces
- 1 Cup Red Bell Pepper about 1/2 of a large pepper (Match Stick size pieces)
- 1/2 Cup Zucchini cut in Match Stick size pieces(one small zucchini)
- 1 Lbs Mussels, Scrubbed and Debearded
- 1 Lbs Premio Tomato, Garlic & Rosemary Italian Sausage Grilled and cut into 1/2" Pieces
- 1/2 Cup of Pitted Kalamata Olives Halved
- 2 Tbls of Chopped Italian Parsley
- Parsley for garnish

Heat oil in heavy large pot over medium heat. Saute onion for about 2 minutes. Add tomatoes and cook for 4 minutes Increase heat to High, add wine boil until reduced by half, Add clam juice and simmer for 3 minutes Add Fennel, Bell Pepper and Zucchini cook for 3 Minutes Add Clams, Mussels and Sausage and Olives Cover bring to a boil, cover reduce heat to a simmer cook until shell fish open about 5 minutes. Discard any Clams or Mussels that do not open Sprinkle with parsley serve with crusty bread
Makes 4 servings