



# Seafood Red Sauce

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TIME: 35 MIN ● SERVINGS: 12

## *Ingredients:*

- 1 (#10) CAN DEI FRATELLI CRUSHED TOMATOES IN PUREE
- ¼ CUP VEGETABLE OIL
- 1 CUP ROASTED RED PEPPER STRIPS
- 2 TBSP. CAPERS, RINSED AND SMASHED
- 1 CUP WHITE WINE
- 2 CUPS CLAM JUICE
- ½ TSP. SALT
- ½ TSP. BLACK PEPPER, GROUND
- ¼ TSP. THYME, GROUND
- 3 TBSP. LEMON JUICE

## *Instructions:*

1. PLACE VEGETABLE OIL IN A LARGE POT. OVER MEDIUM HEAT, ADD PEPPER STRIPS AND CAPERS AND SWEAT UNTIL SLIGHTLY BROWN, ABOUT 4 MINUTES.
  2. ADD THE WHITE WINE AND REDUCE BY ⅔ VOLUME. ADD HALF OF THE CLAM JUICE AND BRING TO A SIMMER.
  3. ADD DEI FRATELLI CRUSHED TOMATOES IN PUREE, SALT, BLACK PEPPER, AND THYME. SIMMER FOR 10 MINUTES OVER MEDIUM HEAT.
  4. ADD REMAINING CLAM JUICE AND LEMON JUICE AND COOK ANOTHER 10 MINUTES.
  5. ALLOW TO COOL AND REFRIGERATE FOR UP TO 5 DAYS.
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