

The Feast of the Seven Fishes

First course:

#1 - *Shrimp Cocktail*

- Buy shrimp already cleaned and cooked
- Add Frank's Red Hot to ketchup for sauce (or as my grandmother would say why make it if you can buy it!)

Second Course:

#2 - *Pasta with Anchovies*

- 2 cloves of garlic
- 1/8 cup of olive oil
- 1 lb angel hair pasta, cooked al dente

Heat together, before garlic browns add 1 cup of water and 1 can of anchovies. Continue to heat until fish melts. Pour over pasta. Serve with lots of Pecorino Romano grated cheese.

The Main Event:

#3 - *Fried Filet of Fish*

- Any type of fish you like, fried any way you like!

#4 - *Crab Cakes*

- Buy your favorite ones at your local fish market.

So far easy peasy, right? Who says cooking for the holidays has to be complicated?

#5 - *Wine Steamed Mussels*

Add white wine to water (about 2/3 water to 1/3 wine) in pot. Place mussels in basket steamer and place over pot, cover and boil slowly until mussels open.

#6 - *Salmon with Pepper Jelly*

- 2 lb. piece of Salmon
- 1 jar of Pepper Jelly

Bake salmon covered with jelly (about 1/2 of jar, more so if desired) on tray at 350 degrees F until done.

Ok now let's get down and ethnic

#7 - Stuffed Calamari

- 8 whole small to medium squid (cleaned and de-inked preferably by fish market personnel)
- 2 cloves minced garlic
- grated cheese
- salt & pepper
- parsley
- 1 egg
- 4 to 5 cups fresh bread crumbs (day old bread you have crumbled yourself)

Mix bread crumbs with garlic, cheese, salt, pepper, and parsley. Beat the egg and mix in bread crumbs. Stuff mixture into each squid. Cook in (even Grandma would agree to this) Homemade Marinara Sauce until tender.

Add one more fish dish for Good Luck

#8 Baccala Salad

- one piece dry salted Cod, purchased 4 days before dinner
- 2 or 3 red & green vinegar peppers, cut up
- Pitted black olives
- Olive oil

Soak fish in water; changing water each day for 3 days. On day four boil fish; then flake apart, leaving bite sized pieces and cool. Place cod in bowl and add the peppers and olives. Gently mix and drizzle with olive oil. Serve on a flat platter.

Buon Appetito and Enjoy a Peaceful Eve.