

## Mussels Fra Diavolo

- 1 lb** Mussels, debearded and scrubbed
- 2 cloves** Peeled garlic, chopped
- ½ tsp** Chile flakes
- ¼ C** Dry white wine
- 1 ½ C** Crushed tomato
- 4-5 leaves** Fresh basil, torn
  - Salt to taste
- 2 Tbl** Extra virgin olive oil
  - Pan with lid large enough to fit mussels

Heat the EVOO in pan over mid-high heat. Once the oil gains a sheen to it the add garlic and sauté for 20 seconds being careful not to brown it. Add the chile flakes and fry chile flakes in the oil for 5 seconds being careful not to burn. Add mussels and stir to coat with oil, garlic and chile flakes. Then add white wine, crushed tomato, fresh basil and pinch of salt. Place lid on pan and let mussels steam for 4-6 minutes. Once mussels have opened they are ready to serve. Discard any unopened mussels. Taste sauce and adjust seasonings, if necessary.

Tutta Bella Neapolitan Pizzeria  
Chef Anthony Ferrara

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## Panzanella Salad

- 1 loaf** Day old rustic style loaf of bread, sliced
- 6 leaves** Basil
- 3** Ripe tomatoes, peeled, seeded, and sliced
- 1** Small sweet red onion, sliced
  - Minced parsley (optional)
- 1 tsp** (Or more) good balsamic vinegar, to taste
- 3 Tbl** (Or more) extra virgin olive oil
  - Salt and pepper, to taste

Prepare coal or gas grill. Brush bread with olive oil and grill each side for approximately 2 minutes. Set aside to cool. In the meantime, mix remaining items in a bowl and set aside. Cut grilled bread into smaller pieces roughly 3/4 inch by 3/4 inch and toss with other ingredients. Taste to check for seasoning and adjust accordingly. Serve immediately.

Feel free to add things like fresh mozzarella, cucumbers, olives, canned tuna, or what ever you may have.

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