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Penne Octopus

Ingredients

2lb. octopus (you can use cuttle fish)
1lb. penne
2 onions, chopped
1lb. tomato juice
16oz. hot water
4oz. Chardonnay
8fl oz. olive oil
oregano
salt
pepper

Preparation

- 1 Clean the octopus (remove the tooth and eye) separates the tentacles from the bag and cut into chunks (about 2.5cm-3cm long)
- 2 Rinse the octopus with water and leave it in a colander to drain
- 3 In a large saucepan, saute the onions in olive oil
- 4 Add the pieces of octopus and stir for 3-4 minutes
- 5 Add the Chardonnay and cook for a few minutes
- 6 Add the tomato juice and the water
- 7 Add a little salt, pepper, oregano, cover the pot and let it boil over low heat for about 30 minutes
- 8 Pour contents of saucepan into a large baking pan
- 9 If there is not enough broth, add some hot water and place the baking pan in preheated oven at 200°C
- 10 Once the gravy in the oven starts to boil, add penne and continue baking
- 11 When it starts to boil again, cover the pan with foil and turn off the stove (stirring frequently to prevent sticking)
- 12 In 20 minutes or so penne will be drawn the broth and boil
- 13 Serve hot.

Cooks Note
