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*by ewfood*

## Sautéed Cuttlefish

## Ingredients

2lb. fresh cuttlefish  
3lb spinach, blanched  
2 leeks, chopped  
6 onions, diced  
1 bunch dill, chopped  
8fl oz. rose wine  
5oz. canned tomatoes  
½ tsp. sugar  
olive oil  
salt and pepper to taste

## Preparation

- 1 Wash, peel and cut the cuttlefish into moderate size pieces
- 2 In a wide saucepan add ½ cup water and cuttlefish
- 3 Boil until the liquid has evaporated
- 4 Add ½ cup olive oil and vegetables, and sauté until vegetables begin to wilt
- 5 Add the wine and stir it into the sauce
- 6 Add the tomatoes, 4fl oz. water, sugar and bring it to a boil
- 7 Add spinach, salt, pepper and some more olive oil
- 8 Reduce heat and simmer until the sauce thickens.

## Cooks Note

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