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# 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