

Rabbit Sauce Piquant, Tuna Ceviche Tostadas, Bourbon Bread Pudding, and 26 other recipes to make this fall

The SAVEUR 100

A CELEBRATION OF OUR FAVORITE FOODS, PEOPLE, PLACES, AND THINGS

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GREATEST TOMATOES FROM EUROPE WHEN YOU OPEN THE CAN, IT'S ALWAYS SUMMER!

Our European canned tomatoes bring you the energy, colors and aroma of summer even as the days grow shorter and cooler. Harvested at the peak of their ripeness, measured for sweetness, the juicy sun-drenched fruits are then canned immediately, providing you with a delicious experience. All of the taste, beautiful fragrance and unique characteristics of our fresh tomatoes are captured and intensified by the canning process. Open a can, they come to your table whole, intact and bursting with flavor, providing you with the awesome sense of summer. With The Greatest Tomatoes From Europe, when you open the can, it's always summer! Enjoy



Summer Cioppino

- 6 red mullet fillets or your favorite fish
 - 1/2 lb squid, cleaned
 - 20 shrimp tails
 - 1/2 onion
 - 1 garlic clove
 - 3 tablespoons extra-virgin olive oil
 - pinch of dried chili pepper flakes to taste
 - finely-chopped parsley to taste (preferably Italian parsley)
 - 1 cup white wine
 - 1 (14 oz) can cherry tomatoes
 - 1/3 cup vegetable broth or water
 - 1 white celery stalk
 - 1 zucchini
 - 1 yellow pepper
 - salt to taste
- To serve: chopped parsley, extra virgin olive oil, slices of toasted rustic bread.

TIME: 1 H
DIFFICULTY: HARD
SERVES: 4

Remove any bones from the red mullet fillets and remove the cartilage from the squid then cut into rings. Clean the shrimp and devein. Chop the onion finely, soften it with the garlic clove in a little oil in a flameproof casserole dish. Add a little chili pepper, a handful of chopped parsley and the squid. Brown gently, add the white wine and let it reduce, then add the canned cherry tomatoes and about 3 fl oz of water or vegetable broth. Cover and cook for 10 minutes. Add the shrimp and red mullet fillets and cook for another 5 minutes. Chop the celery into small pieces, dice the zucchini and pepper, then boil them in salted boiling water for 3-4 minutes. Add the vegetables to the soup and cook together for another few minutes. Sprinkle with fresh parsley to taste, drizzle with extra-virgin olive oil and serve with slices of toasted RUSTIC bread. Buon Appetito!

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