

## **Eric Guido's Calamari in Zimino**

Serves 4

2 medium tomatoes, peeled, seeded and chopped fine (or 12 oz of canned San Marzano tomatoes without juice)  
2 oz extra virgin olive oil  
1 yellow onion, fine dice  
1 celery stalk, fibrous portion peeled and cut into a fine dice  
salt and fresh cracked pepper  
1 ½ lbs Swiss chard, washed and sliced into 1-inch stripes  
1 lb squid, cleaned and sliced into ½-inch rings  
1 tbs parsley, minced for garnish

Here's a simple trick I use to peel tomatoes. Bring a medium pot of salted water to a boil. Prepare a bowl with ice water. With a sharp knife, slice an "X" into the bottom of the tomato. (Be careful not to cut deep into the tomato; just pierce the skin). Drop the tomato into the boiling water for 45 seconds. Immediately remove from the boiling water and place it into the ice bath for another two minutes. When you pull the tomato from the ice bath, the skin should literally peel right off. For this recipe, you should now slice the tomato and remove the seeds. Once removed, cut the tomato into a fine dice.

Pour the olive oil into a large pan over medium heat and bring up to cooking temperature. Add the onions and celery with a generous pinch of salt and allow to sweat, in the pan, for 5 minutes. Add the tomato, Swiss chard, another pinch of salt and cracked fresh pepper. Cover the pot and turn the heat to low. Cook for 10 minutes and return to the pot to stir, making sure to mix all ingredients together well. Cover the pot again and allow to cook for another 25 minutes. Remove the lid, turn the heat up to medium and add the squid. Allow to cook uncovered for 10 minutes, stirring from time to time. Taste for seasoning and adjust with salt and pepper if necessary.

Plate onto warmed plates by spooning a mound of the stew in the center of the plate with a generous amount of broth around it. Sprinkle with parsley, clean the rims of the plates and serve.