

Papa Vince Recipe

Pesce Stocco

Ingredients (serves 6-8)

2 lb Stock Fish - cleaned & skinned

1 lb potatoes - peeled & cubed

2 stalks celery - sliced

1 onion - sliced

handful of sliced green olives & capers

2 jars Papa Vince tomato sauce

Papa Vince Extra Virgin Olive Oil (EVOO)

Papa Vince Sea Salt, black pepper & red pepper flakes

Teresa made this dish with 2 layers, you could also use a larger one layer dish, you just need to bare this in mind when adding the ingredients.

Pour a generous amount of Papa Vince EVOO into a large pot. Use half the ingredients only on the first layer. Add celery, olives, capers and onions on the bottom of the pan and cover with a small amount of tomato sauce. Add a layer of fish to the pot and more tomato sauce. Season with Papa Vince Sea Salt, black pepper & just a pinch of red pepper flakes. Add more Papa Vince EVOO. Make your second layer and finish with tomato sauce and EVOO.

Put the lid on the pot and put it on the stove on a medium flame for 30-40 minutes. Keep checking & stirring the dish & add more EVOO if necessary. Teresa likes to use a lot of Extra Virgin Olive Oil because it adds more flavor to the food & because her husband likes it that way! You know the dish is ready when the potatoes are soft and tender.