

## Joe's Seafood Stew

By Joeseeph P. Veruto

4 strips bacon  
2 green pepper  
2 red pepper  
2 large onion  
6 cloves garlic  
2 cup clam juice  
2 can 16 oz. Crushed tomatoes  
1 pd. Fresh shrimp  
2 pd. fresh Lobster  
1 lb. Swordfish  
16 Oz. Canned chopped clams  
1 lb. Bay scallops  
1/2 cup red (or white) wine  
1/2 tsp crushed pepper  
1 cup homemade gnocchi  
salt & pepper to taste  
fresh parsley

Cook lobster in boiling water for seven minutes. Shuck lobster over a bowl, save juice and add to stew later. Cut bacon into cubes, brown, remove and drain. To the same pot, add onion, peppers, and a pinch of salt & pepper. Saute until onions are translucent. In a separate pan sear swordfish steaks on both sides and cut into cubes and set aside. Add red wine to onion mixture & simmer for 2 minutes. Add crushed tomatoes, clam juice and crushed red pepper. Simmer for 8 to 10 min. The last 10 minutes add gnocchi and all seafood. Serve in a bowl topped with bacon bits and fresh parsley.