



Dave Rich's Pesce All'Acqua Pazza*

(*Fish in Crazy Water is a creation from the Amalfi area.)

Dave's Mother, Mary Kathryn (Spizziro) Rich, was born in Paterno di Calabria in 1911. When she was 1-year-old her mother brought her and all their belongings (1 trunk full) on a ship to Ellis Island and then on to Arma, Kansas.

Ingredients:

2 cups tomatoes, peeled and chopped roughly (with juices and seeds) - Muir Glen diced recommended unless very fresh ones available
4 cups water
3 large garlic cloves, sliced very thin
2 tablespoons finely chopped parsley
 $\frac{1}{8}$ teaspoon chopped red chili pepper
 $\frac{1}{4}$ cup extra virgin olive oil
salt
2 pounds red snapper (4 pieces), filleted with its skin left on if possible, or use the fish of your choice (salmon not recommended, however)
Optional: 4 slices of day-old or grilled sourdough bread

Preparation:

Put all of the ingredients except the fish in a large sauté pan over medium heat; cover, and cook for 45 minutes.

Uncover the pan, turn up the heat, and reduce by half.

Add the fish, skin side up. Cook for 2 minutes, then gently turn it over. Add a little more salt and cook for another 12 minutes or so.

Serve promptly over the optional bread slices.