

Recipe of the Week

Garlic Chilli Squid



500g Squid Tubes, cut into 5cm rings
Extra Virgin Olive Oil
Juice of 2 Lemons
Juice of 1 Lime
Salt & Pepper to Taste
3-4 tsp Crushed Garlic
1/2 tsp Minced Ginger
1/2 tsp Minced Chilli
1tsp Paprika—optional
1tsp Turmeric—optional

Lay squid rings in marinating dish. Drizzle with olive oil, make sure there's enough to coat all rings. Add all other ingredients and mix well to combine and cover squid rings. Allow to marinate for at least 2 hours, 6-8 hours is better, covered in fridge. Heat BBQ or frypan to hot. Cook squid quickly for approx 1 minutes, as soon as squid is white remove and serve. Squid should be cooked quickly on a hot plate, overcooking will make squid tough and rubbery.

Serve with garlic aioli and a green salad.

*For a different taste: add 1 tsp of curry powder to mix
Same recipe can be done with prawns, but with less lemon juice*