

# Recipe of the Week!

## Fried Squid with Garlic Mayonnaise

600g cleaned squid hoods  
(cut into 1cm thick rings)  
1 cup whole-egg mayonnaise  
2 garlic cloves, finely chopped  
vegetable oil, for deep-frying  
1/3 cup plain flour



Combine mayonnaise and garlic in a bowl. Season with salt and pepper. Cover and refrigerate until ready to serve.

One-third fill a large, heavy-based saucepan with oil. Heat over medium heat until a cube of bread dropped into oil sizzles.

Place flour on a plate. Season with salt and pepper. Lightly toss squid in seasoned flour.

Cook, in batches, for 2 to 3 minutes or until cooked through. Remove to a wire rack over a baking tray to drain.

Place squid in a shallow bowl. Serve with garlic mayonnaise.

*Suggestion: For an even easier meal, why not substitute garlic mayonnaise with our ready to serve **garlic aioli***