

# Recipe of the Week!

## Thai-Chilli Squid

(Serves 4)

2 Large Squid Tubes

1/4 cup finely chopped mint

### *Marinade*

2 teaspoons finely grated lemon rind

1/4 cup (60ml) lemon juice

1 tablespoon peanut oil (or olive oil)

2 cloves garlic—crushed

2 teaspoons Tabasco sauce

### *Lime Vinaigrette*

2 teaspoons sugar

2 tablespoons lime juice

1/3 cup peanut oil (or olive oil)

2 cloves garlic—crushed

2 red onions—chopped finely

1 red chilli—sliced thinly

Cut squid hoods in half lengthways, then cut lengthways into 1cm strips. Thread onto 12 skewers.

Combine squid skewers with marinade in shallow non-metal dish. Cover and refrigerate at least 20 minutes or until required.

Drain squid skewers over a small ball. Reserve marinade. Cook skewers on heated, oiled pan or BBQ, uncovered, brushing occasionally with the marinade, until lightly browned and tender.

Sprinkle with the mint and serve with the lime vinaigrette.