

Recipe of the Week

BBQ Baby Octopus

1kg Baby Octopus (cleaned)
300ml Red Wine
2 tblspns Balsamic Vinegar
2 tblspns Soy Sauce
1/4 Cup Sweet Chilli Sauce
1/4 Cup Tomato Sauce
1 Cup chopped Parsley or Coriander



Place wine and balsamic vinegar in a saucepan with the Octopus. Bring to the boil
Reduce heat to low and simmer for 20 minutes.

Drain the Octopus and place in a bowl with the soy and sweet chilli sauce.
Stir to combine.

Heat the BBQ to high and grill the Octopus for 5-6 minutes, turning occasionally, until cooked or lightly charred.

Garnish with Parsley

(Recipe taken from taste.com.au)

(Wine suggestions—Cabernet Sauvignon)