

Calamari Fritto con Basilico

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 45 minutes

Preparing and Marinating the Calamari

To make the marinade, mince the garlic and chiffonade the basil. In a medium-sized bowl, whisk together the garlic, basil, chipotle pepper purée, egg, and milk. Set aside.

Clean the squid and cut into approximately 1/2" -inch rings.

Add the squid to the marinade and refrigerate for approximately 30 minutes.

Step 1: Preparing and Marinating the Calamari

- 3 garlic cloves
- 6 fresh basil leaves
- 2 tbsp chipotle pepper purée (or more to taste)
- 1 large egg
- 1/2 cup milk
- 1 lb squid

Cooking and Serving the Calamari

Heat the oil in a fryer or large, heavy-bottomed pot to 375° degrees Fahrenheit.

Mix the flour, salt and pepper in a large, flat bowl.

Dice the onion, slice the lime, and chop the herbs; set aside.

Strain the squid from the marinade and place half into the seasoned flour. Toss, shake off the excess flour and carefully add to the hot oil. Fry for about 20 or 30 seconds and drain onto paper towels.

While the calamari is still hot, season with a bit more salt. Place onto a platter and garnish with half of the onions and parsley. Continue with the second batch, garnish and serve with the lime wedges.

Note: Don't overcrowd the oil when frying. Also, make sure the oil comes back up to temperature before you add the second batch.

For a dipping sauce, Tzatziki goes well with this calamari.

Step 2: Cooking and Serving the Calamari

- 6 cups peanut oil (or canola oil)
- 2 cups all-purpose flour
- 2 tsp sea or grey salt
- 2 tsp freshly ground black pepper
- 1/2 small red onion
- 1/2 bunch fresh Italian parsley (or basil)
- 1 whole lime or lemon