

Fried Calamari with Tabasco, Honey Drizzle and Cilantro Aioli

Ingredients:

For the calamari:

- 500g clean calamari (squid), with tentacles, cut into 1/2" thick rings
- ½ cup all-purpose flour
- ¼ cup corn-starch
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon paprika
- 1–2 cups frying oil (depending on your pan size)

For the Tabasco & Honey Drizzle:

- 1½ tablespoons honey
- 2 dashes tabasco sauce

For the Cilantro Aioli:

- ¾ cup mayo
- ½ cup clean cilantro leaves
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon cumin
- 1 teaspoon lime juice & zest

Method:

For the Calamari:

1. Heat the oil in a small sauce pan over medium-high heat. While it's heating up, cut the squid into 1/2" rings.
2. Mix flour, corn-starch, and spices in a large bowl, then add calamari rings, and toss until completely coated.
3. Once the oil is hot enough (I didn't use a thermometer here and instead just waited until it sizzled ferociously when I added a drop of water), add 1/4 of the calamari, and fry for 3-4 minutes, or until crispy and golden. Place cooked calamari on a large platter (with a paper towel underneath) and continue to cook the calamari in batches until finished. Drizzle with tabasco & honey sauce and serve with cilantro aioli. Best served right away!

For the Tabasco & Honey Drizzle:

In a small bowl whisk together honey and tabasco. Drizzle over hot, crispy calamari.

For the Cilantro Aioli:

In a blender combine all of the ingredients and pulse until smooth. Serve with calamari.