

# Tequila

# Lime

# Grilled

# Calamari

*Easy, elegant, unique. The smoky flavor of the barbeque with the delicate texture of calamari. The perfect 'side' to any barbeque.*

## The Catch

1 pound cleaned squid 'tubes'

(Use the tentacles for something else as they tend to fall through the grill grate...)

## The

## Groceries

1 lime, squeezed for juice

4 Tablespoons tequila

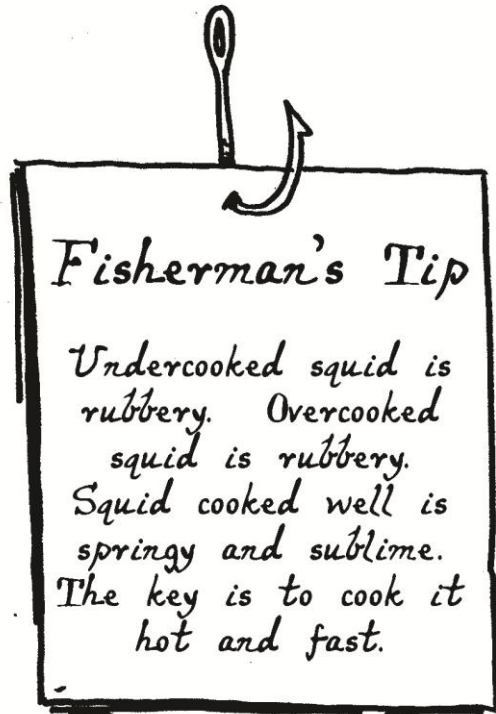
4 Tablespoons olive oil

4 cloves garlic, chopped

1 teaspoon oregano

## The How To

- MIX lime juice, tequila, olive oil, chopped garlic and oregano in medium size container that has a cover and extra room. (Like a 5 cup Tupperware.)
- GET your kitchen scissors and your squid tubes.
- FIND the 'crease' running the length of each squid's tube. SNIP the tubes lengthwise along the crease to make flat sheets. CLEAN OFF anything that isn't white and smooth. IF any tubes are longer than 5 inches, CUT perpendicular to the crease to make them 2-3 inch segments.
- MIX squid and marinade well. COVER and REFRIDGERATE for 2+ hours, MIXING once or twice.
- HEAT grill to high and FIND tongs.
- SLAP each 'squid sheet' flat on the grill. GRILL for 2 minutes. They may 'curl up' into little rolls.
- FLIP with tongs and grill for 2 more minutes, encouraging them to curl up. (Cook longer if squids were longer than 5 inches, and therefore thicker.) If flesh isn't getting 'smoky' DRIP a little of the marinade on it to help the grill 'flame up.'
- SERVE immediately as an appetizer while they're still hot!



**Yield:** Appetizer for 6.

**Kitchen Time:** Prep 10 minutes. Marinate 2 hours. Grill 4 minutes.

**In Season:** Year-round.