

Calamari

the taste of fresh

PURE WHITE

loligo squid, thin wall, sweet and tender.

AVAILABLE:

Rings & Tentacles 6/2.5 #

Tubes Only 6/2.5 #

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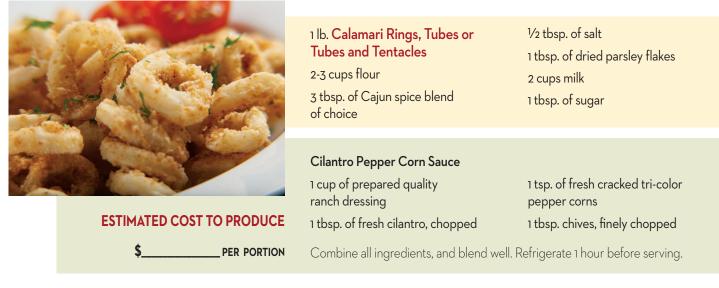
FRESH FACTS:

- Large 5-8" tubes perfect for any calamari dish
- Tender loligo squid will always come out with a sweet and mild flavor
- Packed 6/2.5 Ibs. tray for food service convenience

Product of China

the taste of fresh serving suggestions

CAJUN SEASONED DEEP FRIED CALAMARI WITH CILANTRO PEPPER CORN DIPPING SAUCE



DIRECTIONS

Soak cleaned rings and tentacles in milk with sugar overnight. Next combine flour, Cajun spice, salt and dried parsley. Remove calamari from milk and drain. Toss calamari in seasoned flour and coat well. Deep fry calamari in fryer at 350 degrees for about 3-4 minutes until golden brown. Serve with chilled dipping sauce. **Yields 4 servings**

LOBSTER RAVIOLIS WITH PLUM TOMATO AND BLACK OLIVE SQUID SAUCE



ESTIMATED COST TO PRODUCE

\$_____PER PORTION

8 oz. Squid Rings	1/2 cup sliced black olives
8 oz. Squid Tentacles	1⁄4 cup Chianti wine
3 large Roma tomatoes,	1⁄2 tbsp. fresh basil leaves, chopped
cleaned and medium-diced	Pinch of dried oregano spice
2-3 cups tomato puree	2 garlic cloves sliced thinly
1 tbsp. olive oil	Salt and pepper to taste
1⁄4 cup onion chopped	Packaged premium lobster raviolis

DIRECTIONS

Heat olive oil in heavy saucepan and begin to sweat onions and garlic until translucent. Add diced plum tomatoes along with fresh basil and dried oregano followed along with Chianti wine and simmer. Add tomato puree, black olives and cleaned squid. Season with salt and pepper to taste. Continue to simmer on low heat for 35-45 minutes until squid is tender. 15 minutes before sauce is done, boil lobster raviolis as directed on packaging. Arrange raviolis on plate, serve sauce over top and garnish with fresh basil leaves. **Yields 2 servings**

