



Fried Calamari with Cherry Peppers

This bistro style recipe can be prepared right in your kitchen

1/4 cup olive oil
1 tablespoon dried crushed red pepper
1/2 cup chopped seeded pickled cherry peppers
1 teaspoon fresh lemon juice
Vegetable or Canola oil (for frying)
1 cup yellow cornmeal
1 cup all purpose flour
2 teaspoons salt
1 teaspoon ground black pepper
2 pounds fresh or thawed frozen small calamari, cleaned and cut into 1/2-inch-wide rings
2 lemons, each cut into 6 wedges

Heat olive oil in heavy large skillet over medium-high heat. Add crushed red pepper; stir 30 seconds. Add cherry peppers (mixture may splatter); stir 30 seconds. Remove from heat. Stir in 1 teaspoon lemon juice. Season with salt and pepper.

Add enough vegetable oil to another large skillet to come 1 inch up sides of pan. Heat oil to 375°F.

Whisk cornmeal, flour, salt, and pepper in medium bowl to blend. Toss calamari rings and tentacles in flour mixture, shaking off excess. Working in batches, fry calamari in oil until brown and crisp, about 3 minutes. Using slotted spoon, transfer calamari to paper towels to drain. Sprinkle with salt. Transfer to large bowl.

Re-warm cherry pepper mixture. Drizzle over calamari; toss to coat. Serve with lemon wedges

A quick and easy spicy mayo consisting of cayenne pepper, lemon juice, garlic, and paprika is a nice accompaniment to this dish

Source: Bon Appetit