

Calamari Frito



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- 1 pound calamari, cleaned (Ask at the Fish Market for the smallest calamari they have, and smile real BIG while asking them to clean it for you!)
 - 6 cups vegetable or sunflower oil
 - 2 cups fine cornmeal
 - 1 1/2 teaspoons salt
 - 1 teaspoon black pepper
 - 2 lemons
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Preheat the oven to 250, and place a baking tray or ovenproof platter lined with paper towels on the center rack. Slice the calamari into thin rings, approx 1/4 to 1/2 inch. Heat the oil in the deep fryer to 400 F. In a wide, shallow bowl, whisk together the cornmeal, salt, and pepper. Working in small batches, dredge the calamari in cornmeal, and lower into the hot oil with a slotted spoon or skimmer. Cook 3-4 minutes, or until light gold.. Remove each batch to the tray in the oven. Be sure to allow the oil in the fryer to heat back up to 400 F for each batch, to avoid soggy calamari. When all batches are cooked, arrange on a large plate with lemon wedges and serve immediately.