



Buttermilk Fried Calamari with KENS Garlic Aioli

Makes 3—5 appetizer portions

Ingredients:

1 lb	fresh calamari
2 cups	buttermilk
1 tsp	SBR hot sauce
2 cups	flour
	Salt and freshly ground black pepper
1 tsp	sweet paprika
1 tsp	cayenne pepper
	KENS Garlic Aioli KE3191-2 for dipping
	Lemon wedges, for serving

Instructions:

1. Clean the calamari and cut the bodies into thick rings, reserving the tentacles separately.
2. Mix the milk and hot sauce in a large bowl. Add the calamari and soak in the buttermilk for up to 4 hours.
3. In a bowl, mix the flour, 1 teaspoon salt, 1 teaspoon black pepper, paprika and cayenne.
4. Remove the calamari from the buttermilk and drain. Dip into the flour mixture.
5. Deep fry at 350 degrees until golden brown and crispy, about 2 minutes.
6. Drain and serve with KENS Garlic Aioli and lemon wedges.

Recipe and photo courtesy of Ken's