

Grilled Squid with Tamarind & Orange

INGREDIENTS

1 tsp minced shallot

1 tbsp grated fresh peeled ginger

1 tbsp minced serrano chile (seed left in)

1 small orange, first zested, then juiced (about 1 tsp zest and 3 tbsp juice)

2 tsp tamarind paste (or substitute with lemon juice)

½ tsp fine sea salt

1 tsp plus 1 tbsp extra-virgin olive oil, divided

1 lb whole squid, cleaned, tentacles cut from the tubes

High-heat vegetable oil, for oiling the grill

1 tsp minced fresh mint, for garnish

Maldon or gray sea salt, for garnish (optional)

1. In a small bowl, combine the shallot, ginger, chile, orange zest, 2 tbsp of the orange juice, tamarind paste, salt and 1 tsp of the olive oil. Pour over the squid and let marinate for 15 minutes.
2. Preheat an indoor or outdoor grill to high heat. When the grill is very hot, oil the grates well with the vegetable oil and place the squid tubes and tentacles on the grates. (You may need to do this in two batches.) Grill for a few minutes, or until you see grill marks. Flip the squid and grill for another 30-60 seconds. Transfer the grilled squid to a platter and repeat with the remaining squid pieces.
3. To serve, place the squid on a small platter and drizzle with the remaining olive oil and orange juice. Garnish with mint and Maldon salt.

Yield: 4 servings

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