



# Grilled Marinated Squid Victory Style

Chef Duncan Boyd

## Ingredients

- ¾ lbs. cleaned large squid tubes and tentacles.

## Marinade

- ½ cup loosely packed basil leaves
- ¼ cup loose packed flat parsley
- 3 large cloves garlic, smashed once
- ¼ teaspoon red pepper flakes
- ½ cup extra virgin olive oil (EVOO)
- Dash of sherry vinegar

## Charred tomato vinaigrette

- 3 large roma tomatoes, split lengthwise, seeds scooped out
- 2 large cloves garlic, chopped
- ½ tablespoon Harrissa paste(sub. sriracha sauce)
- ½ tablespoon smoked paprika(sub. mild chili powder)
- ¼ teaspoon ground cumin
- ¾ cup EVOO
- 1 tablespoon sherry vinegar
- squeeze of lemon

## Salad

- 4 handfuls washed arugula
- ½ cup pitted fancy nicoise olives, brined or dry cured

## Directions

1. Cut tentacles in half lengthwise, lay tubes flat on cutting board and cut in ½" rings, leaving top ¼" attached (think a series of attached rings).
2. To make marinade: combine all ingredients and pureé
3. Combine squid and marinade, mix well.

*To make vinaigrette:*

4. Combine 1/2 Evoo, garlic and smoked paprika in a small sauce pan over low heat
5. Cook until garlic and paprika start to brown
6. Remove from heat
7. Add harrissa
8. Place tomatoes cut side up, sprinkle with salt, cumin and a drizzle of evoo,
9. Grill tomatoes skin side down on HOT grill
10. Allow to char for several minutes
11. Remove from grill, scrape off the skin
12. Combine all ingredients and pulse in a blender, season to taste.

To serve:

1. On a HOT well seasoned grill, place a single layer of squid, season with salt, cook for 1 minute, turn and cook for an additional minute (some flair up and charring is a good thing).
2. Place 1/2 vinaigrette in a large mixing bowl add squid straight from grill and toss well, add olives and arugula, toss again,
3. Divide onto 4 plates, drizzle additional vinaigrette to taste and dive in!

Notes

- Bite sized roasted potatoes or cubes of crusty bread are a nice addition.
- You might have some leftover vinaigrette, don't worry it is great on pretty much everything!