



# Sauteed Calamari with Harissa, Celery, and Preserved Lemon

Chef Evan Mallet,

[Black Trumpet: A Chef's Journey Through Eight New England Seasons](#)

## Ingredients

- 12 squid tentacles
- 12 squid bodies, sliced 1/4" thick into rings
- Pinch salt
- Pinch black pepper
- 2 tablespoons clarified butter/olive oil blend (50/50 ratio)\*\*
- 1 1/2 preserved lemon\*, pulp removed and discarded, rind thinly julienned on the bias
- 2 stalks celery, sliced thinly on the bias
- 2 tablespoons harissa\*
- 1 cup loosely packed arugula, divided
- 1 cup loosely packed celery leaves

## Directions

1. On a plate, sprinkle the squid tentacles and sliced rings with salt and pepper.
2. Heat a thin carbon-steel pan or wok (the point here is that it heats up quickly) over high heat.
3. Add the butter and, when the pan just begins to smoke, add the tentacles, tossing for 10 seconds.
4. Add the rings and toss for 10 seconds.
5. Add the preserved lemon and celery and cook, tossing to combine, for 30 seconds.

6. Add the harissa, stir well, and cook for 20 seconds.
7. Remove the pan from the heat, add half of the arugula, and toss briefly to wilt.
8. Divide the remaining arugula and the celery leaves evenly among six plates and divide the calamari mixture evenly on top. Serve immediately.

### Notes

- \*Preserved lemon and harissa recipes are both available in Chef Evan's cookbook, but if you don't have them handy, we suggest replacing them with lemon and a chili paste with a simple ingredient list and a heat to your liking.
- \*\*This blend is also in the cookbook, but we recommend using plain butter and olive oil if you don't have clarified butter.
- This recipe comes from Evan Mallet's [Black Trumpet: A Chef's Journey Through Eight New England Seasons](#) (Chelsea Green Publishing, 2016) and is reprinted with permission from the publisher.