

Kung Pao Calamari



Kung Pao Sauce

Ingredients:

16 oz Plum Sauce
5 tbsp Rice Wine Vinegar
3 tbsp roasted Chili Garlic sauce
3 tbsp Sesame oil
2 tsp black Sesame Seeds
2 tsp white Sesame Seeds
½ bunch fresh Cilantro, chopped fine

Directions:

Mix the plum sauce, ¾ cup water, rice wine vinegar, chili garlic sauce, sesame oil, both sesame seeds and the cilantro in a large bowl and set aside.

Flour Dredge

Ingredients:

3 lbs Corn Flour
1½ tbsp Baking Powder
Salt & ground Pepper

Directions:

In a separate large bowl, combine the corn flour, baking powder, and some salt and pepper.

Calamari

Ingredients:

2½ lbs cleaned Calamari (fresh or frozen), cut into ¼"-thick rings
15 oz sliced hot Pepper rings, drained
10 oz dry roasted Cashews
6 oz chopped Scallions

Directions:

Prepare a deep-fryer to 350°.

Drop the drained but still wet calamari into the flour dredge and work it well to ensure an even coating.

Do not let it get clumpy.

From the dredge carefully drop the flour coated rings into the hot oil.

Fry the rings for 1 minute, and add the hot pepper rings to the oil.

Let fry until the calamari is golden brown, about 30 seconds longer.

Drain the calamari and peppers well.

To plate, put calamari and peppers in large bowl with scallions and cashews, mix with Kung Pao Sauce and plate on small dishes.

Lemon wedges, for garnish, optional