



Prep Time: 5 min.



Cook Time: 2-5 min.

Breaded Calamari Steaks

- 6 calamari steaks
- 2 cups buttermilk
- 2 eggs
- ½ cup milk
- 1 cup flour
- 5-6 dashes of hot sauce
- 1 tsp. cumin
- 1 tsp. chili powder
- 1 Tbl. garlic powder
- 1 tsp. salt
- 1 tsp. pepper
- 1 cup panko
- 1 cup canola oil

Cilantro Jalapeno Aioli

- ¾ cup olive oil mayonnaise
- ½ cup firmly packed fresh cilantro leaves
- 1 jalapeno, seeds and membrane removed, diced
- 1 ½ garlic cloves, halved
- ½ lime, juiced
- ¾ tsp. ground cumin
- ¼ tsp. salt, or to taste

DIRECTIONS: Cover calamari steaks with buttermilk. Let set over night. Combine eggs, Tabasco sauce and 1/2 cup of milk and set aside. Mix flour, cumin, chile powder, garlic powder and salt and pepper. Put into flat container and set aside. Put panko into flat container. Heat oil in large skillet. Drain calamari and cut into strips.

Once oil is very hot, dredge the calamari in the flour mixture, then dip into the egg and then dredge in the breadcrumbs. Fry until golden brown on one side then turn over and fry till golden brown on the other. This takes about 1-2 minutes total. Drain on paper towels.



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