



Prep Time: 2 min.



Cook Time: 5 min.

Calamari Piccata

- 2 Calamari Steaks
(Cut into thin strips)
- ½ lemon
- ¾ cube butter
- Heavy whipping cream
- ½ cup white wine
- Capers, salt & pepper

DIRECTIONS: Melt ½ butter in skillet over medium heat. Add sliced calamari, salt, pepper. Add heavy whipping cream (4-5 heat until cream thins by half, then reduce to 2-3) Continue by adding lemon, white wine and the rest of the butter. Finish with capers and lemon juice 1- 2 minutes before done.



Optional to roll calamari tubes in flour, beaten egg and panko before making the piccata

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