

RI Calamari with Sticky Thai Basil Sauce – Anthony Salemme

By Chef Anthony Salemme – for RINewsToday.com



1 ½ pounds Calamari tubes only, sliced into rings

2 teaspoons black pepper

2 teaspoons kosher salt

Toss the calamari with salt and pepper.

Breading

¾ cup all-purpose flour

1/3 cup cornstarch

2 teaspoons black pepper

2 teaspoons kosher salt

3 cups vegetable oil for frying in a deep fryer or 1 1/2 cup if you are pan frying

Heat oil to 350F.

In a plastic bag add the flour, cornstarch salt and pepper. Toss half the calamari in the flour and shake off the excess. Fry 2-3 minutes until golden. Drain on paper towels. Repeat with remaining calamari.

When all the calamari is finished cooking toss it with the sauce and stir fried vegetables.

Sauce

¾ cup ketchup

¼ cup honey

1/3 cup oyster sauce

1/3 cup soy sauce

1/4 cup sesame oil

1/4 cup apple cider vinegar

1/4 cup Thai chili sauce

1 lime, juiced

2 Tablespoons sugar

2 teaspoons fresh ginger, grated

3 cloves garlic, minced fine

2 tablespoons toasted sesame seeds

In a bowl mix all ingredients until well combined. Reserve 1/4 cup for the vegetables.

Stir fry vegetables

3 carrots, peeled cut into matchsticks

1 large red onion, peeled sliced

1 yellow pepper, seeded, cut into strips

2 jalapeños, sliced

1 bunch Thai Basil, leaves only (you can substitute Italian basil)

3 cloves garlic, minced

2 Tablespoons sesame oil

2 tablespoons vegetable oil

In a wok or skillet heat oil until you can smell the sesame oil, toss in vegetables and basil all at once and stir fry for 4-5 minutes and then add 1/4 cup of sauce.