



Roy's calamari



This calamari only takes a few minutes on the flames and is perfect for a warm summer's day.

Ingredients

Serves 6-8 as a starter

4 tablespoons butter
½ small onion, finely chopped
4 cloves garlic, finely chopped
3 teaspoons curry powder

500g squid tubes, washed and sliced into rings
1 lime, halved

Method:

Melt the butter in a frying pan. Add the onion and garlic and cook until soft and lightly browned. Add the curry powder and cook, stirring, for 30 seconds. Transfer to a large mixing bowl and leave to cool.

When the mixture is cool add the calamari. Stir to coat well, then cover and put in the fridge to marinate for about 30 minutes.

Heat a BBQ plate until very hot and throw on the calamari. Cook for 2-3 minutes, until the calamari changes colour, tossing regularly. Put onto a serving plate and squeeze lime juice over. Serve straight away.

