

Cracking Calamari

Ingredients

- 500g cleaned and cut Squid tubes
- 1/4 cup Canola Oil
- 3 tbsp Rice Vinegar
- 1 tbsp Chili Powder
- 1 tbsp Soy Sauce
- 1 tsp Sesame Oil
- 1/2 tsp grated Ginger

Directions

- 1. Combine all the ingredients in a bowl and mix well.
- 2. Add the squid and marinade for one to two hours.
- 3. Heat the grill to the hottest setting then place them on one by one.
- 4. Let them cook for 3-4 minutes then remove and eat.