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Calamari Cajun Style with Lime Vinaigrette

Calamari

- 1 1/4 Lbs squid, tubes
- 1/4 Lb flour
- 1 Tsp cajun seasoning

Lime Vinaigrette

- 3 Tbsp fresh lime juice
- 1/4 Bunch fresh coriander, chopped
- 1 1/2 Tbsp rice vinegar
- 1 1/2 Tbsp soy sauce
- 1 1/2 Tsp light brown sugar
- 2/3 Cup canola oil
- 1 Tbsp sesame oil
- Salt

Calamari:

- 1) Slice squid tubes in to rings.
- 2) Combine flour and cajun seasoning in a ziploc bag and toss.
- 3) Deep fry for 30/40 seconds.

Vinaigrette:

- 1) In a food processor, process everything except the oil.
- 2) Slowly drizzle in the oil until emulsified.
- 3) Add chopped coriander.
- 4) Place into a bowl for 30 minutes for the flavors to develop.
- 5) Serve on the side or drizzle some of the vinaigrette over the calamari.

Makes 6 Servings

