



FRIED SQUID RINGS
(Kalamaraki Tiganito)

Try this as a meze or main course - it is always irresistible.

Flour

Pinch of cayenne

Salt

2 - 2 1/2 pounds squid, tentacles removed and kept whole, body cleaned and cut into 1-inch rings

Krinos Extra Virgin Olive Oil for frying

Lemons

Combine flour, cayenne and salt in a shallow dish. Dredge the squid in the flour mixture.

Heat two inches of olive oil in a large heavy skillet and deep-fry the floured squid rings in batches until golden and crisp. Remove and drain on paper towels. Serve immediately, with cut lemon wedges on the side.

Yield: 6-8 servings