

Sunset Catch Calamari ~ Product of USA



TUBE & TENT
10/2.5#
California Loligo
10796050



TUBES ONLY
10/2.5#
California Loligo
10796055



RINGS & TENTACLES
10/2.5#
California Loligo
10796060



RINGS ONLY
10/2.5#
California Loligo
10796065

Product Features

Harvested fresh from USA waters

Delicate size and texture

Sweet, nutty flavor


Fully Cleaned Loligo Opalescens

The Town Dock Difference

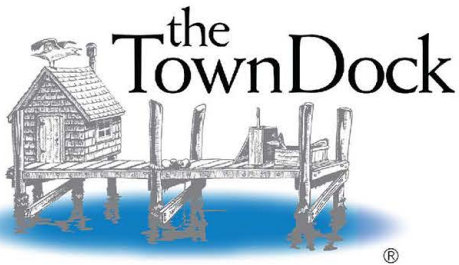
Best-in-class quality in side-by-side comparisons with like items

A great item to acquire and retain customers, almost always guaranteeing repeat business

Calamari is 90% of our business ~ it's what we do

Holding squid to a higher standard®    

Call 401-789-2200 for more information



Town Dock California Popcorn Calamari



INGREDIENTS:
2.5 lbs. Town Dock
Sunset Catch Calamari
1 ¾ Cup Flour
3 Tsp. Garlic Powder
Black Pepper to taste
Corn Oil
Chopped Parsley
Grated Parmesan Cheese
Lemon

INSTRUCTIONS:

Coat a heavy skillet with about 1 inch of corn oil. Begin heating the oil on medium-high heat. Alternatively, use a fryer set to 350°.

Mix flour, garlic powder, and pepper in a large bowl and set aside. Or, use readymade seafood breading.

Insert knife in calamari tube and slice the tube in half with one cut. Lay the tube flat (inside facing up) and score the tube diagonally; careful not to cut the tube all the way through. Turn the tube 90° and score diagonally again creating a checkerboard. Lay the scored tube flat and cut lengthwise creating three equal strips. Repeat this process for all tubes.

Add calamari strips and tentacles into breading mix and toss until evenly coated. Place calamari in a coarse mesh breading basket to shake off excess breading.

Evenly place calamari in the skillet once the oil is very hot. Cook until golden brown (approx. 45 seconds).

Remove calamari from skillet and set aside on paper towels. Then, plate and garnish with chopped parsley, grated parmesan and lemon slice.

Holding squid to a higher standard®

