

Classic Calamari

PRODUCT OF CHINA



CLASSIC LINE FEATURES

- The best todarodes on the market.
- Good texture, good flavor, good price: a true classic.
- Clean flavor and smooth mouthfeel.
- Fully cleaned: wings (fins) removed, no head meat on tentacles.

TUBES ONLY

4 x 2.5 lb. — Todarodes
Item # 227205A8

TUBES & TENTACLES

4 x 2.5 lb. — Todarodes
Item # 227205A7

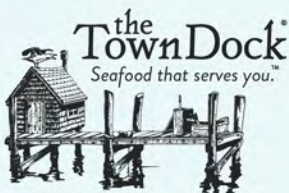
RINGS ONLY

4 x 2.5 lb. — Todarodes
Item # 227205A9

RINGS & TENTACLES

4 x 2.5 lb. — Todarodes
Item # 227202A6

For the highest quality calamari and fresh fish, call us at 401-789-2200 or drop us a line at info@towndock.com.



THE TOWN DOCK DIFFERENCE

Experience exceptional service with:

- Best-in-class quality that helps acquire and retain customers with the promise of repeat business
- Guidance in choosing the right product for your operation
- Expertise — Calamari is 90% of our business (it's what we do!)

Classic Calamari



CALAMARI AL PASTOR TOSTADA



Ingredients:

2 lb. The Town Dock Calamari Tubes
1 cup pineapple juice
½ cup orange juice
6 large garlic cloves, minced
3 tbsp. oregano, dried
4 oz. chipotle peppers in adobo, rough chopped
1 tablespoon cumin
2 tablespoons salt
1 lb. pineapple, ¼" thick discs
12 each prepared tostada chips
¾ cup chimichurri, prepared
¾ cup crema
¾ cup cilantro, roughly chopped

For Pickled Red Onions:
1 lb. red onion, julienne
6 fl. oz. apple cider vinegar
6 fl. oz. distilled white vinegar
12 fl. oz. water
¼ cup granulated sugar

For Pico de Gallo:
¾ cup red bell pepper, small dice
¾ cup yellow bell pepper, small dice
¾ cup orange bell pepper, small dice
¾ cup green bell pepper, small dice
½ cup red onion, small dice
1 tbsp. jalapeño, minced



Yield: 12 tostadas

Preparation:

1. For Pickled Red Onions: Pickled onions can be prepared 1-3 days before it is to be served. To prepare this pickle, combine white and apple cider vinegars, water, and sugar in a medium saucepot over medium heat. Bring this mixture to a simmer. Make sure the julienned onions are in a heat resistant container, then pour hot pickling liquid over red onions. Cover immediately and let sit at room temp for 1 hour. Then place in refrigerator until ready to serve.
2. Prepare al Pastor marinade in a large bowl by mixing pineapple juice, orange juice, garlic, oregano, chipotles, cumin, and salt together. Then add whole calamari tubes to the marinade and stir to ensure calamari is thoroughly covered in the marinade. Cover and let sit in the refrigerator for 45 minutes to 1 hour before cooking.
3. To prepare the pico de gallo: combine red onion, jalapeño, and bell peppers (red, yellow, orange, and green). Cover and set aside in the refrigerator until ready to serve.
4. Pre-heat grill to highest heat setting. To prepare pineapple, cut ¼" thick pineapple discs and grill on high heat until pineapple is charred on both sides. Once charred, dice pineapple and set aside until ready to serve.
5. Ready all tostada toppings for assembly. It is recommended that you assemble tostada before cooking, as calamari must be served immediately after cooking and slicing.
6. To assemble tostada: Spread 1 tbsp. of chimichurri on tostada followed by 3 tbsp. of pico de gallo, 2 tbsp. of charred pineapple, 1 tbsp. of crema, and 1 oz. of pickled red onion.
7. Grill 2 oz. (per tostada) of marinated calamari tubes on high heat for 60-90 seconds on each side. Slice into ¼" rings and place on top of tostada. Garnish with lime and cilantro.

