

Fully Cleaned



CALAMARI

PRODUCT OF CHINA



## FULLY CLEANED LINE FEATURES

- The best imported loligo selected from our international suppliers.
- Pleasant briny flavor.
- Multiple tube sizes accommodate any application.
- Fully cleaned: wings (fins) removed, no head meat on tentacles.

### TUBES ONLY

10 x 2.5 lb. — Asian Loligo  
Large: Item # 10700110  
Medium: Item # 10700130

### TUBES & TENTACLES

10 x 2.5 lb. — Asian Loligo  
Large: Item # 10700100  
Medium: Item # 10700120

### RINGS ONLY

10 x 2.5 lb. — Asian Loligo  
Item # 10700170

### RINGS & TENTACLES

10 x 2.5 lb. — Asian Loligo  
Item # 10700160

For the highest quality calamari and fresh fish, call us at 401-789-2200 or drop us a line at [info@towndock.com](mailto: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!)

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CALAMARI

IPA BATTERED CALAMARI



## Ingredients:

6 lb. The Town Dock Calamari  
Rings and Tentacles  
2.5 qts. IPA (for marinade)  
6 fl. oz. orange juice (for reduction)  
1.3 gal IPA (for reduction)  
¾ cup parsley, roughly chopped  
6 oranges

### *For Orange Juice Cocktail Sauce:*

3 cups cocktail Sauce  
3 oz. orange juice reduction (see step 2.)  
1 tbsp. orange zest  
1.5 tbsp. horseradish

### *For IPA Batter:*

6 cup all-purpose flour  
2 cup cornstarch  
84 fl. oz. IPA reduction  
4 tbsp. salt  
2 tbsp. black pepper



Yield: 12 eight-ounce servings

## Preparation:

1. Allow calamari rings and tentacles to marinate in IPA for 1-2 hours before cooking.
2. Prepare orange juice and IPA reductions. To do this, heat each in its own medium pot on medium high heat. Simmer each until they have reduced in volume by half.
3. For Orange Juice Cocktail Sauce: Combine prepared cocktail sauce with orange juice reduction, orange zest, and horseradish. Stir until ingredients are combined. Cover and set aside in the refrigerator until ready to serve.
4. For IPA Batter: Make IPA batter right before you are ready to batter your calamari. To prepare IPA batter, combine flour, cornstarch, salt, pepper, and IPA reduction. Stir with a whisk until a smooth batter with no lumps is formed.
5. Pre-heat fryer to 375°F. Place dredging flour in a large bowl. Once calamari has marinated, weigh out 8 oz. of calamari for 1 portion. Allow excess IPA to drip off calamari before dropping it into flour and tossing until all rings and tentacles are evenly coated.
6. Shake excess flour off calamari and plunge into IPA batter. Allow excess batter to drip off calamari before dropping into 375°F oil for 90 seconds. Shake fryer basket to avoid calamari sticking together.
7. Plate 8 oz. of calamari and garnish with chopped parsley and orange zest, serve with a 3 oz. side of orange cocktail sauce.

