

Sunset



Catch

CALAMARI

PRODUCT OF THE USA



SUNSET CATCH LINE FEATURES

- Product of the USA, west coast calamari.
- Sweet flavor and delicate texture.
- Bite-size calamari that lends itself to interesting applications.
- Fully cleaned: wings (fins) removed, no head meat on tentacles.



TUBES ONLY

10 x 2.5 lb. — California Loligo
Item # 10796055

TUBES & TENTACLES

10 x 2.5 lb. — California Loligo
Item # 10796050

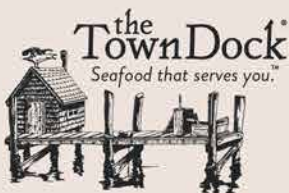
RINGS ONLY

10 x 2.5 lb. — California Loligo
Item # 10796065

RINGS & TENTACLES

10 x 2.5 lb. — California Loligo
Item # 10796060

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!)

Sunset Catch



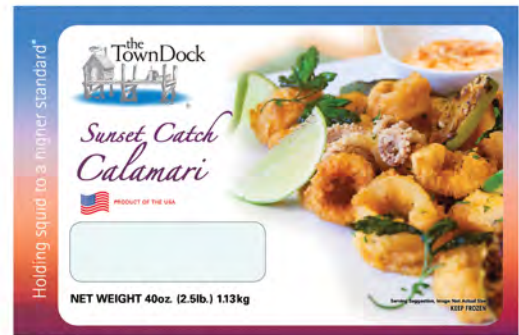
CALAMARI

CALIFORNIA POPCORN CALAMARI



Ingredients:

- 2 ½ lbs. The 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



Preparation:

1. 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°F.
2. Use ready made seafood breading or mix flour, garlic powder, and pepper in a large bowl and set aside.
3. 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 degrees and score diagonally again, creating a checkerboard.
4. Still flat, cut tube lengthwise, creating three equal strips. Repeat for all tubes.
5. 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.
6. Once the oil is very hot, place calamari evenly in the skillet and cook until golden brown (approx. 45 seconds).
7. Remove calamari from skillet and set aside on paper towels.
8. Plate and garnish calamari with chopped parsley, grated parmesan, and lemon slice.

