



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

JUL 2014
Recipe 61

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Summer Calamari Salad with Fresh Cilantro, Garlic & Jalapeno Peppers

PREPARATION

- 1 - Cut calamari tubes into 1/2-inch rings and cut the tentacles in half. In a large pot bring water and 2 tablespoons of salt to a boil. Carefully place calamari in the pot. Cook until tender, about 2 minutes. (Be sure not to overcook.)
- 2 - Strain the calamari and place in a mixing bowl. Add all of the remaining ingredients and mix well. Add salt and pepper (to taste) and serve chilled.



Summer Calamari Salad

Cook's Note: My good friend and talented cook, Luciana Valenti, was kind enough to share this delightful calamari salad incorporating some of the wonderful flavors of summertime: fresh cilantro, jalapeno peppers, and fresh garlic. Although it is delicious eaten right after preparation, it's even better if you allow it to chill for about 8 hours before serving.

Bon Appetit!
-George

(photo by Marc-Henri)

INGREDIENTS

- 5 pounds of calamari tubes & tentacles, cleaned
- 3 large garlic cloves, finely chopped
- 1/2 cup fresh cilantro, finely chopped
- 1 jalapeno pepper, finely chopped (optional)
- 4 tablespoons red wine vinegar
- 1/4 cup fresh lemon juice
- 1/2 cup GC Farms' extra virgin olive oil
- salt and freshly ground pepper (to taste)

COOK'S NOTE:

One of the first signs of approaching summer is the presence of apricots. Because California's fleeting apricot season passes us by far too quickly each year, this month I'd like to pay tribute to this relative of the peach family whose velvety skin and tangy sweetness is sure to win your heart!

Bon Appetit!
-George