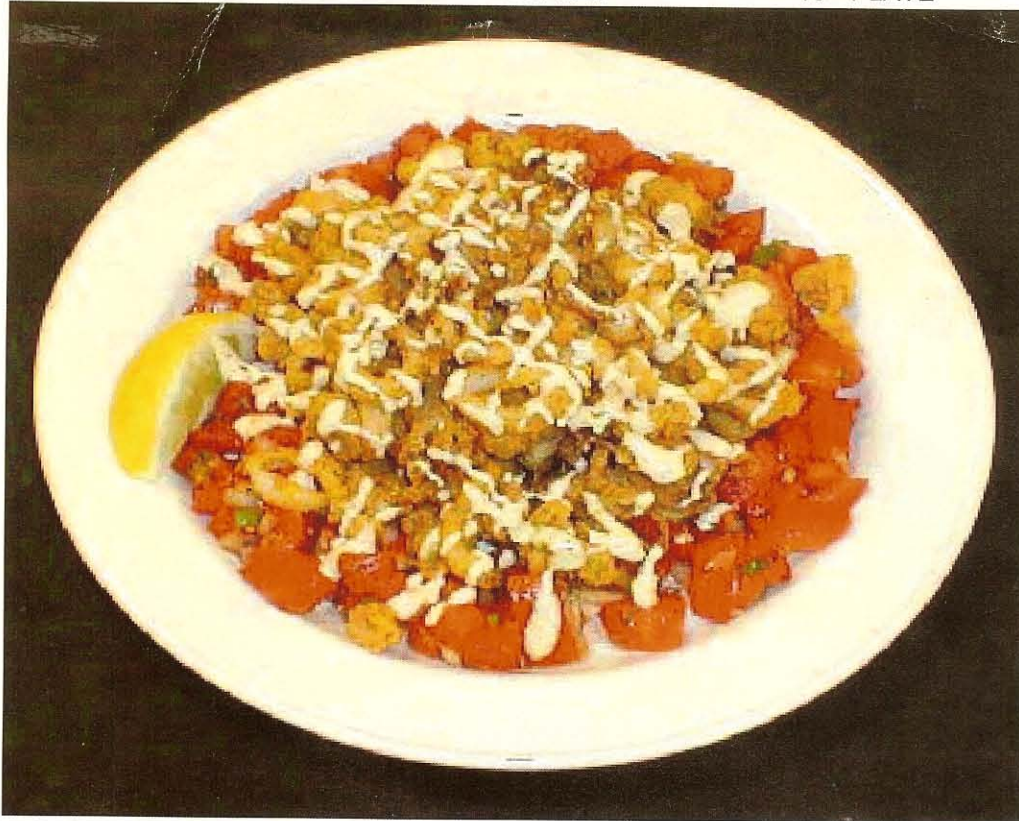


CRISPY CALAMARI

10 " PLATE



Number	Units	Ingredients	Volume	Weight
8	OZ	CALAMARI		8 OZ
6	OZ	SALSA FRESCA		6 OZ
1	OZ	LEMON AIOLI		1 OZ
1	OZ	CALAMARI BREADING		1 OZ
2	OZ	BUTTERMILK		2 OZ
1	EACH	LEMON'S WEDGE	1/6TH	LEMON

Procedure :

SOAK CALAMARI IN BUTTERMILK THEN STRAIN THE EXCESS TOSS WITH FLOUR COAT WELL , MAKING SURE ALL OF THE CALAMARI IS TOSSED WELL. THEN FRY AND SERVE OVER SALSA PICANTE