



Cut at the line for a 4x6 Recipe Card

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Grilled Squid

(Dinner)

Ingredients:

- 4 L water
- 8 large squid,
cleaned and skin removed
- 1½ cup coarse salt
- 1½ cup brown sugar
- 1½ cup soya sauce
- 2 tbsp Worcestershire sauce
- 3 tbsp lemon juice
- 2 tsp Tabasco sauce
- 3 tbsp vanilla extract
- Pinch of allspice
- Pinch of ground cloves
- 2 bay leaves

Directions:

Bring all ingredients, except squid, to a boil and whisk. Add squid, reduce heat and cook for 10 minutes. Remove squid to a cooling rack to drain off extra liquid. Heat BBQ on medium heat. Lay squid on the grill and cook for about 7-8 min. Remove and serve hot.

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