

FROM THE RENZI KITCHEN

Fried Calamari

Ingredients

#44103 • 1 pack Calamari Rings & Tents

#28006 • 3 Egg Whites

#91369 • $\frac{3}{4}$ cup Corn Starch

#10819 • 1 cup Flour

#92274 • 1.5 tsp Kosher Salt

#68259 • 1 tsp Black Pepper



Instructions

Heat fryer oil to 370 degrees. Mix corn starch, flour, salt and pepper together. Lightly whisk egg whites to a froth. Dip calamari into egg whites and drain as much egg as possible. Dip calamari into flour mixture and brush off excess. Deep fry for about 1 minute stirring a few times. Remove from oil and drain. Serve with your favorite dipping sauce: tartar, cocktail, marinara, or sweet chili sauce.

**Recipe adapted from PanaPesca*