



THERE'S PLENTY OF FISH IN OUR SEA!

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Name: Peter Gillette

Recipe Title: Texas Style Calamari with Trio Dips

Recipe Ingredients:

Ingredients for Calamari:

- 1 pound clean and cut calamari; bodies cut in ½ inch rings
- ⅓ cup low-fat buttermilk
- 1 cup fine-ground cornmeal
- ¼ teaspoon garlic powder
- ½ teaspoon cayenne
- 1 tablespoon cilantro
- ¼ teaspoon paprika
- 2 teaspoon salt and pepper (or to taste)

Ingredients for Salsa:

- 28 ounce whole peeled tomatoes
- 2 medium jalapenos
- 1 medium to large poblano pepper
- 3 garlic cloves
- 5 tablespoons onions chopped (about half an onion)
- 6 tablespoons cilantro

- 2 teaspoons salt (or to taste)

Ingredients for Green Sauce:

- 4 ripe avocados
- 16 ounces sour cream
- 2 - 10 ounce cans of diced tomatoes
- 2 - 5 ounce cans of green chiles
- 2 teaspoons salt
- 1 teaspoon lemon juice
- 1 poblano pepper

Third Sauce:

- Choice of either house marinara or ranch

Recipe Instructions

Instructions for Calamari:

1. Preheat oil to 350 degrees for deep fry or pan fry
2. Allow squid to soak buttermilk while preparing coating
3. Combine the cornmeal, garlic powder, cayenne, cilantro, paprika, salt, and pepper in bowl or pan
4. Toss and coat squid in cornmeal mixture
5. Fry squid for 1 to 2 minutes until golden brown.
6. Repeat until all are finished.
7. Serve warm

Instructions for Salsa:

1. Cut jalapenos and poblano pepper in half, removing seeds, and cut into thirds
2. Combine garlic and peppers and roast in a medium hot skillet with sprayed with oil.
3. Roast peppers until dark and then combine all in a food processor
4. Blend until ingredients are are desired coarseness
5. Serve warm or chill in refrigerator

Instructions for Green Sauce:

1. Place all ingredients in blender or food processor and blend until it achieves a consistent texture