

Honey Chilli Squid

Serves 4

1kg large squid tubes, cleaned and halved
vegetable oil for frying
extra soy sauce to serve

MARINADE:

1/4 cup fish sauce
3 tbs honey
3 cloves garlic, crushed
2 small red chillies, deseeded and finely chopped

1. Place fish sauce, honey, garlic and chilli in a bowl and whisk to combine. Score squid with the tip of a sharp knife making a tight-knit criss-cross pattern on the inner side of each piece.
2. Place in a non-metallic dish, pour marinade over squid, cover and refrigerate for 30-60 minutes.
3. Heat a wok or frying pan over a medium-high heat and stir-fry squid in several batches for 2-4 minutes. The honey will cause the squid to caramelize and can catch and burn, so keep it moving. Serve with extra soy sauce on the side.