

Crispy Baby Calamari Recipe

Ingredients:

500 g baby calamari, the smallest you can find
1 cup bottled sweet chili ketchup
1 tablespoon dark soy sauce
1 tablespoon sugar
1 teaspoon salt
Oil for deep-frying

Method:

Heat a wok half filled with oil until smoking hot. Dry calamari with paper towels and deep fry until lightly golden. Remove and drain on paper towels. Remove oil, leaving 1-2 tablespoons in the wok. Heat wok again and this time, fry calamari in the mixture of sweet chili ketchup, dark soy sauce, salt and sugar until they caramelize and turn crispy. Serve at once.

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