

## Spicy Squid Salad Recipe

(Yam Pla Meuk Recipe)

**Ingredients for dressing:** Serves 4

2 tablespoons sliced garlic

2-3 hot chilies

2 tablespoons lime juice

3-4 tablespoons fish sauce

**Other ingredients:**

450g fresh squid

1 cup thinly sliced onion

¼ cup thinly sliced young ginger

1 cup celery cut into 1-inch lengths

1 lettuce plant

1 coriander plant, root removed and coarsely chopped or mint leaves

1 red chili, thinly sliced for use as garnish

**Method:**

Wash the squid, remove the bone, eyes and the skin. Cut across the squid into about 1cm-thick rings or score (ie. make shallow cuts with the knife on the outer surface of the squid in a criss-cross pattern). Then, cut the squid into 1½ inch pieces. Scald the squid in boiling water. Do not leave the squid in water long, for it will become tough. Gently toss the squid together with the onion, ginger, celery and the dressing, and if necessary, season with additional fish sauce or lime juice. Arrange lettuce leaves around the edge of a serving dish, place the squid salad in the middle, and sprinkle with red chili and coriander or mint leaves. To make the dressing, pound the chilies and garlic well in a mortar and mix with the lime juice and fish sauce.

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