

## Stir-Fried Cuttlefish Recipe

### Ingredients:

1 cuttlefish  
1 green capsicum  
1 string celery  
2 red chili peppers  
1 teaspoon minced garlic

### Seasonings:

1 tablespoon cooking wine  
1 tablespoon ketchup  
1/2 teaspoon salt  
1/2 tablespoon sugar  
1 tablespoon corn starch water

### Method:

Rinse cuttlefish well, slice first, then score with Xs and blanch in boiling water. Remove and rinse under cold water to cool. Discard seeds from capsicum and slice. Cut celery string into sections. Cut chili peppers into slices. Heat 2 tablespoons cooking oil to stir-fry minced garlic until fragrant. Add cuttlefish and stir until cooked, then add capsicum, celery sections and chili pepper to mix. Add all the seasonings to taste, mix well and remove. Ready to serve.

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