

## Stir-Fried Squid Recipe

**Ingredients:** Serves 4

500g squid  
1 tablespoon lime juice/tamarind juice  
½ teaspoon salt  
5 tablespoons oil  
2 salam leaves (or bay leaves as a substitute)  
3 red chilies, seeded, thinly sliced  
250ml stock  
50g basil leaves  
salt  
fried shallots, for garnishing

**Ground spices:**

7 red chilies  
10 bird's eye chilies  
5 candlenuts, roasted  
½ teaspoon chopped lesser galangal  
1 teaspoon chopped turmeric  
2 teaspoons chopped galangal  
1 tablespoon thinly sliced lemon grass  
½ teaspoon chopped ginger  
3 cloves garlic  
8 shallots  
½ teaspoon shrimp paste

**Method:**

Wash squid and peel off the reddish-brown membrane. Remove the head and discard the ink bag and transparent white spine. Cut out the stone just behind the eye and discard. Rinse and drain. Rub squid with lime or tamarind juice and salt, and let it stand for 15 minutes. Heat oil and saute ground spices and salam leaves until fragrant. Then add chilies and squid. Continue to stir until the spices are absorbed. Add the stock and cook until the gravy thickens. Add basil leaves, then reduce heat and continue to cook. Garnish with fried shallots. When using fresh squid, the ink bag can be kept if you prefer the sauce to be dark.

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