

## **Calamari Balsamico**

Recipe Courtesy of Adele Flores

Pastry Chef/Bona Vita Osteria

### **IN A PINCH**

#### **Ingredients**

#### **Serves four**

- 1 lbs of tubes only calamari (squid)
- 4 hot vinegar peppers sliced
- 3 cloves of minced garlic
- ½ Cup of aged balsamic vinegar
- Vegetable oil for deep frying
- ½ cup extra virgin olive oil
- 4 sweet links of Italian sausage

#### **Flour Mixture**

- 2 cups flour
- 2 tablespoons of black pepper
- 3 tablespoons salt
- 2 tablespoons garlic powder
- 2 tablespoons Spanish paprika

In a mixing bowl, combine flour, paprika, pepper, garlic powder and salt. Toss Together Set aside

Pour enough oil into a heavy large saucepan to reach the depth of 3 inches. Heat over medium heat to 350 degrees F.

Slice Calamari into ½ inch rings. Dredge in flour mixture. Shake off excess flour in colander.

In a sauce pan, pour ½ cup extra virgin oil, Sautee garlic until golden. Add aged balsamic and reduce by half. Set Aside. Take the coated calamari, add to fryer. Fry 2 minutes or until crisp and very pale golden. Add sliced sausage and cherry peppers. Drain excess oil and add calamari sausage and hot peppers to balsamic sauce and toss in a bowl.