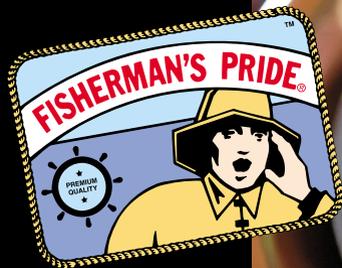
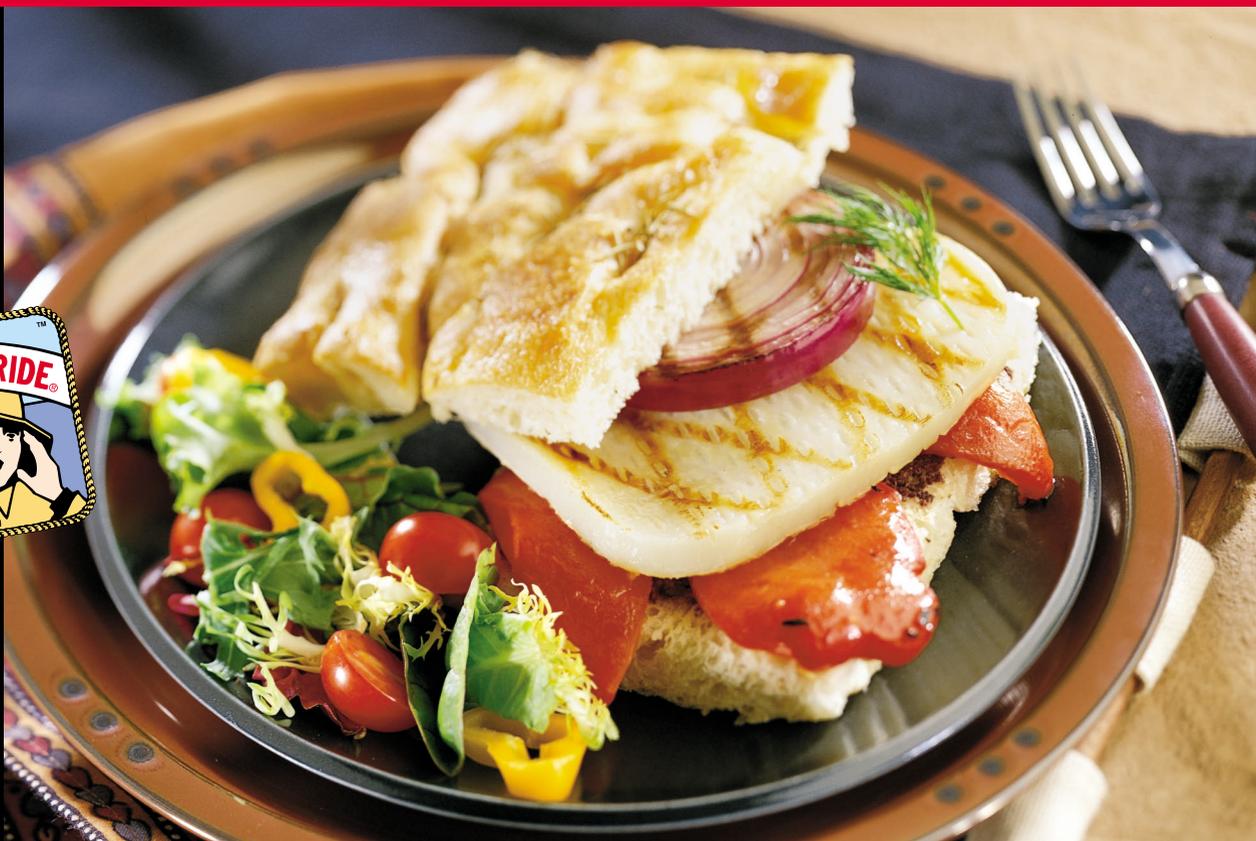


Grilled Calamari Steaks

ON FOCACCIA WITH RED ONION, ROASTED RED PEPPER AND BLACK OLIVE PASTE



For more
information
call toll-free
1-866-CALAMARI
or visit us at
[www.
ruggieroseafood.com](http://www.ruggieroseafood.com)



G RILLED CALAMARI STEAKS

With red onion, roasted red pepper and black olive paste

INGREDIENTS

2 red bell peppers

4 Fisherman's Pride® calamari steaks, defrosted and lightly scored, in a crisscross fashion, both sides

1/4 cup olive oil

Freshly ground black pepper

1 medium to large red onion, sliced horizontally in 1/2 inch slices

1 piece of Foccacia (Ciabatta, or Tuscan bread) about 12 inches long, 3 inches wide

1 small jar (4 to 6 ounces black olive paste – Tapenade)

2 oz. mesclun salad

Assorted small yellow and red pear-shaped tomatoes, halved or left whole

8 dill sprigs

1. Char the red peppers directly over the open flame of a gas stove or broil them until their skins are black all over. Place them in a pot, cover with a lid and let them steam for 10 minutes.

2. Marinate the calamari steaks in olive oil and freshly ground black pepper for 20 minutes.

3. Take the red peppers out of the pot when cool enough to handle. Cut them in half lengthwise, remove the core and seeds. Next, scrape off and discard the blackened skin. Put the cleaned, roasted red peppers aside.

4. Preheat grill, or ridged grill pan. Brush the slices of red onion with a little oil. Grill them on each side until nicely colored but still fairly crisp.

5. Cut the foccacia into 4 pieces roughly the same size as the calamari steaks and then cut in half horizontally as for a sandwich.

6. Grill the calamari steaks for 1 minute each side. Lastly, toast the foccacia (Ciabatta or Tuscan bread) on the grill and spread the bottom slice with the black olive paste.

7. To assemble: Lay bottom slice of the foccacia on a serving platter. Top with a half of a red pepper, then a calamari steak (sprinkled with salt), then a slice of red onion and finally the top piece of foccacia. It's all right if the pepper, calamari steak and onion overlap the bread. Place on a small bed of mesclun salad. Garnish with tomatoes and sprigs of dill.

SERVES 4

