

# Rhode Island Style Calamari

 **Stavis Seafoods**  
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CALAMARI

## Rhode Island Style Calamari

Lightly battered and fried to perfection, Rhode Island Calamari has a bold kick from a generous addition of hot peppers. Serve with marinara sauce or a garlicky aioli, this recipe is sure to be a hit!

### INGREDIENTS

1/2 lb BOS'N Rhode Island calamari rings  
& tentacles (thawed)  
1/2 cup flour  
4 tablespoons unsalted butter  
1 cup sliced banana/pepperoncini/cherry  
pepper rings  
2 garlic cloves finely chopped  
2 tablespoons chopped fresh Italian parsley

### DIRECTIONS

In a large bowl, mix flour, salt, pepper, and spices. Toss calamari in the mixture until well coated. Heat oil in a large frying pan to medium-high. Place the calamari into hot oil and fry for 1-2 minutes on each side. Cook to golden brown, remove and drain on paper towel and set aside.

Sauté garlic and all peppers in butter over med heat for 2-5 minutes until fragrant. Reduce heat and add calamari. Stir gently to combine mixture. Garnish with parsley and serve with marinara, aioli, or lemon. Mangia!

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