

fresh fish markets



featured recipe!

Citrus-Soy Squid

Serves 4

Ingredients

2 pounds squid tentacles, left whole

1 cup mirin

1 cup soy sauce

1/3 cup yuzu juice or fresh lemon juice

2 cups water

Directions:

In a bowl, combine the mirin, soy sauce, yuzu juice and water.

Pour half of the marinade into an airtight container and refrigerate for later use. Add the squid to the bowl with the remaining marinade and let stand at room temperature for at least 30 minutes or refrigerate for up to 4 hours.

Light a grill. Drain the squid. Grill over moderately high heat, turning once, until tender and white throughout, about 3 minutes. Serve hot.