

# Beer-Battered Fried Calamari Pizza

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fried-calamari-rings-recipe>

## Ingredients:

- 1/4 ounce dry active yeast
- 3/4 cup warm water
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/8 cup olive oil
- 2 cups all-purpose flour plus more for the work surface
- 1 pound calamari rings
- 3 cups seafood favorite, batter mix, or a mix of flour, cayenne, salt and pepper, divided
- 1 cup beer
- 4 cups canola oil
- 1 cup pizza sauce favorite
- pepperoncini \* a good handful sliced, banana peppers
- 3 cups fresh mozzarella shredded, or a block is fine
- parsley \* minced
- 1 lemon zested
- 1/2 cup greek yogurt
- 2 teaspoons hot sauce like Tabasco
- 2 teaspoons juice from the pepperoncini jar