

Fried Calamari – Best Homemade

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/baby-squid-recipe-indian>

Ingredients:

- 1 1/2 pounds baby squid with the hoods cut into rings and the tentacles separate
- 6 cups vegetable oil
- 1/2 cup all purpose flour
- 1/2 cup semolina flour
- 1/3 cup cornmeal plain
- 1/2 teaspoon Old Bay Seasoning
- 1/2 teaspoon salt
- black pepper to taste
- 1 1/2 pounds baby squid 680g, with the hoods cut into rings and the tentacles separate
- 6 cups vegetable oil for frying; plus 2 tablespoons
- 1/2 cup all purpose flour
- 1/2 cup semolina flour
- 1/3 cup cornmeal plain
- 1/2 teaspoon Old Bay Seasoning
- 1/2 teaspoon salt
- black pepper to taste