

Asian Gourmet Sauces made by Mei

RECIPE CARD



WAYS TO USE THIS SAUCE

DIP WITH IT

Dry roast chicken wings, deep-fried tofu and mozzarella sticks.

MARINADE WITH IT

Infuse flavour into pork belly, pork chop, or chicken wings.

BASTE WITH IT

Mix 1 tablespoon each of the sauce and lemonade to baste on grilled meat.

DRESS IT UP

Make a salad dressing by adding to extra virgin oil and lemon juice

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www.meishomemade.co.uk/recipes



Salt & Pepper Squid starter

Crisp coating tender squid...what a nice entrée to start a feast. Serves on a plate of aromatic crispy seaweed and Thai style dipping sauce.

YOU'LL NEED A DEEP FRYING PAN OR WOK.

INGREDIENTS

- 500g medium-size squid (cleaned weight, thawed thoroughly if using frozen)
- 2 tsp white peppercorns + 100g plain flour
- 4 tsp flaky sea salt + 1 tbsp light brown sugar
- A few centimetres of frying oil
- 1 packet of Ready-to-eat seaweed

FOR THE DRESSING mix all ingredients and set it aside for later use

- 2 heaped tbsp of Mei's Sweet Chilli Chutney
- 1 tsp each of Thai fish sauce + honey
- Juice of half a lime
- 1 tsp of chopped coriander and mint leaves

METHOD pre-heat oven at 180°C for keeping food warm

- Cut the squid into large pieces, then score a criss-cross diamond pattern diagonally into the flesh without cutting it all the way through.
- Pound the sea salt and peppercorns together in a mortar, then stir into the flour in a large bowl and set to one side.
- Heat 2 inches of oil in a wok at medium-high heat, when the oil starts to shimmer, it's ready for frying.
- Toss the squid in the seasoned flour, then drop a few pieces to the frying pan at a time. Lift out the curled up and golden crispy looking squid from the oil with a slotted spoon and keep warm in the oven on the baking sheet while you continue to fry the rest.
- Serve straight away on a plate of crispy seaweed, with the dip on the side .

Other sauces you might like to try on this recipe: Mei's Original Chilli Sauce, Mei's Hot Dates Chilli Paste, Mei's Smoked Paprika Chilli Sauce, Mei's Chiu Chow Chilli Oil.