

bbq squid strips

Ingredients

16 skewers

- 2 good sized Squid tubes... or more for good sized serves
- 1 tbsp crushed garlic
- ½ tsp crushed ginger
- 1 tbsp dried oregano
- ½ tsp smoked paprika
- ¼ tsp black pepper
- ½ tsp chicken stock powder
- 1 tbsp Sweet Chilli Sauce
- 1 tsp fresh lemon or lime juice
- ¼ cup olive oil
- 16 bamboo skewers

Method

1. Soak the bamboo skewers in water for 20 minutes (this prevents them from catching on fire on the BBQ)
2. Whisk together oil, herbs and spices in a small bowl. Set aside.
3. Cut each squid tube along the folded edges so you have 2 halves. Cut diagonal shallow cuts about 1 cm apart just into the soft side – be careful not to cut right through the squid. Cut similarly diagonally the other way to form little diamond shapes. Then cut long strips 2.5cm wide.
4. Place the strips flat into a container and pour and mix through the freshly whisked marinade. Let sit for 20–30 minutes.
5. Thread the strips onto bamboo skewers long ways – down and up, down and up – all the way.
6. Cook them quickly on a BBQ grill until they just opaque.