

Chinese Salt and Pepper Squid

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(slightly modified and reproduced with permission) from [The Steamy Kitchen Cookbook](#) by Jaden Hair (aka [Steamy Kitchen](#))

1 lb (500 g) raw squid, tentacles and tubes
4 1/2 tps sea salt
1 1/2 tps Sichuan peppercorns, toasted over medium low-heat in a pan (no oil) for about 3 minutes
1/2 cup (50 g) flour
1/2 cup (80 g) cornstarch
3-4 Thai bird chilis, roughly chopped (use less for milder spice)
2 stalks green onions, chopped
oil for deep frying

Slice the squid tubes into 1/2-inch thick rings (leave the tentacles whole – they curl up beautifully when cooked). Rinse the squid in water and pat dry with paper towels. The more you soak up any extra water on the squid, the less popping and spattering of hot oil you'll have when you fry them. Crush the toasted Sichuan peppercorns and salt together to create a coarse mixture (I used my mortar and pestle). Combine four teaspoons of the Sichuan peppercorn salt (reserve the rest for serving) with the flour and cornstarch in a wide bowl. Place the squid in the flour mixture and toss until every piece is well-coated. Mix the Thai chilis and green onions together and set aside in a large bowl. Heat about 1 1/2 inches of oil in a medium sauté pan or a wok over high heat to achieve a temperature of 375°F (190°C). With tongs or chopsticks, pick up some of the squid (no more than a fifth of the total) and shake off excess flour before lowering it into the oil. Fry until the squid turns a light golden color which takes between 60 to 90 seconds. Remove from the oil and set on a cooling rack to drain. Repeat until all of the squid is cooked. Toss the (still hot) squid with the chili, green onions, and remaining Sichuan peppercorn salt and serve immediately. Serves 4.