

## Spicy Tuna Stuffed Squid Tempura

<http://userealbutter.com/2009/11/26/spicy-tuna-stuffed-squid-tempura-recipe/>

1/2 lb. maguro (sashimi grade tuna)  
3 stalks green onions, trimmed and minced  
1-2 tbsps mayonnaise  
Sriracha chili sauce to taste  
4-6 calamari tubes  
flour for dredging  
1 recipe [tempura batter](#)  
vegetable oil for frying  
ponzu sauce (I made 1/4 the recipe)  
1 lemon, cut into sixths

### **ponzu sauce**

1 cup soy sauce  
1/2 cup dried bonito flakes  
3/4 cup lemon juice  
1/4 cup rice wine vinegar

**Make the ponzu sauce:** Bring soy sauce to a boil in a small saucepan. Remove from heat. Add the bonito flakes and let cool. Drain the soy sauce through a sieve and mix with the lemon juice and vinegar.

Rough chop the tuna into small pieces and mix with the green onions, mayonnaise, and Sriracha chili sauce. Fill the squid tubes with the spicy tuna doing your best to squeeze any air bubbles out. Try not to overfill since handling the squid sometimes squeezes filling out. [Then again, if you tempura fry that little cap of spicy tuna, it is AWESOME for the chef to nosh on.] When the squid tubes are filled, roll them each in flour. In a medium to large saucepan, fill oil to 3 inches depth and heat to 350°F. You can test the oil by adding a drop of tempura batter. If the batter rises to the top immediately, you are ready. Dip a squid tube in the tempura batter and carefully place it in the hot oil, turning when one side is a golden color. Total frying time should be about 5 minutes, but it depends on the size of the squid and how hot the oil is. Remove the squid from the oil when it is golden all over and set on paper towels or on a baking rack. Slice into 3/4-inch thick slices and serve with ponzu sauce and a lemon wedge.