**Fried Calamari with Dipping Sauces**

**Calamari:**

1# calamari tubes and tentacles

2 cups AP flour

¼ cup parmesan cheese

Salt and pepper to taste

**Marinara Sauce:**

1 Tbsp. oil

¼ onion, small dice

1 cloves garlic, minced

1 cups canned, chopped tomatoes

½ tsp. leaf oregano

Salt and pepper to taste

**Garlic-Lemon Aioli**

½ cup mayo

1 Tbsp. olive oil

2 Tbsp. lemon juice

1 garlic clove, finely minced

½ tsp. black pepper

Salt to taste

**INSTRUCTIONS**

**Calamari:**

1. Clean and cut the calamari the way Chef showed in his demo.
2. In a medium sized bowl, combine flour, parmesan, and salt and pepper.
3. Toss some of the calamari in the flour mixture. Don’t do all of it at once, the flour will get wet and cakey and you will have a thicker breading than you want.
4. Put the floured calamari in the fry basket and fry until just golden brown.
5. Drain on paper towels.

**Marinara Sauce:**

1. Sautee the onions and garlic in the olive oil over medium heat until they being to brown slightly.
2. Add in the tomatoes and bring to a simmer.
3. Turn the heat down to low and cook for 15-20 minutes.
4. Add oregano and salt and pepper.
5. Cook for 5 more minutes and adjust seasonings.

**Aioli:**

1. Mix all ingredients together in a bowl.
2. Adjust seasonings to taste