

Stir-fried Turmeric Squid

500 gr cleaned squid tubes
1 tablespoon **SATAY SPICE PASTE**
3 cloves garlic, finely chopped
1 teaspoon ground turmeric
1 tablespoon vegetable oil
1 tablespoon Tamarind Liquid
2 teaspoons sweet soy sauce

Split squid tubes in half lengthwise and cut into strips 2cm wide.
Carefully score inner flesh diagonally.
Mix **SATAY SPICE PASTE** with garlic and turmeric and marinate squid in this for 30 minutes.
Heat oil in a wok or cast-iron pan and fry squid over high heat for 1 minute, or until it begins to curl. Add tamarind liquid and sweet soy sauce and toss over heat to combine.
Cook for another minute and remove from heat. Serve immediately as a snack or as part of a selection of dishes.

Note: If you clean your own squid, don't discard the tentacles, add them to the marinade.
Serves 4

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