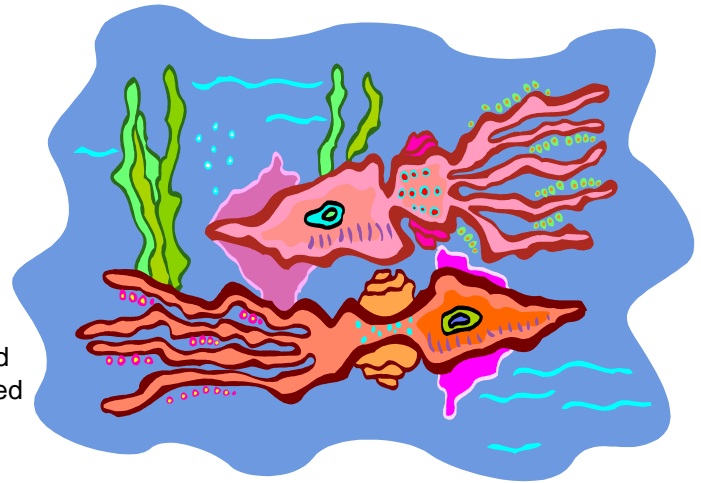


Squid Saute with Tomatoes and Garlic

Ingredients

- 1 1/2 pounds squid, cleaned
- 15 garlic cloves, peeled
- 1/2 cup olive oil
- 1 teaspoon salt
- 1 teaspoon freshly-ground black pepper
- 2 large tomatoes, peeled, seeded and diced
- 1 large bunch oregano, leaves only, chopped



Directions

Cut the squid bodies into 1/4-inch rings. Wash, dry and place in a mixing bowl. Puree the garlic with 1/4 cup of the olive oil in a blender until smooth. Pour over the squid. Add the salt and pepper, tossing well to combine.

Heat a dry, medium skillet over high heat. Then add a generous tablespoon of the remaining olive oil and heat until almost smoking. Pour in one-third of the marinated squid and saute about 30 seconds. Stir in one-third each of the tomatoes and oregano and cook about 2 minutes longer, just until the tomatoes dissolve and the garlic colors slightly. Transfer to a platter, wipe out the skillet and repeat two times. Serve hot. This dish works best when the squid is sauteed in batches. If the pan gets too crowded, it steams rather than sautes, which toughens the meat. This can be served over rice and beans as an entree, or with flour tortillas as an appetizer.