



## Asian Appetizer Recipe Hot and Tangy Calamari with Kung Pao Sauce

Crisp fried calamari tossed with spicy and tangy combination sauces of Kung Pao and Hawaiian Sweet and Sour Sauce.



Ingredients: For Family Serving  
0.25 oz. **Marinade Seasoning** (Gluten Free Starport 356), (½ Tbsp.)  
2.5 oz. **Crispy Seasoning Batter** (Starport 354), (½ C.)  
8 oz. Calamari rings, frozen or fresh  
¼ C. **General Kung Pao Sauce** (Gluten Free Starport 345)  
¼ C. **Hawaiian Sweet & Sour** (Gluten Free Starport 215)  
1 Tbsp. Corn oil for marinate  
1 Tbsp. Water for marinate

### Instructions:



1. Cut calamari into rings, clean, and drain dry.
2. Mix **General Kung Pao Sauce** and **Hawaiian Sweet & Sour Sauce** and set aside.
3. Mix **Marinade Seasoning** with 1 Tbsp. water and 1 Tbsp. oil and marinate calamari about 30 minutes.
4. Coat calamari with **Crispy Seasoning Batter** evenly, just before frying re-coat with more batter.
5. Deep fry calamari at 370°F for about one minute, stir to avoid clumping. Remove and wait for oil temperature to re-heat to 370°F and re-fry until golden and crispy.
6. Add sauce mix **General Kung Pao Sauce** and **Hawaiian Sweet & Sour Sauce** to a sauce pan and bring sauce to boil at medium heat, then remove from heat.
7. Toss and coat fried calamari with sauce and serve.
8. Garnish with cilantro, green onions and lemon wedges.

Garnish with cilantro sprigs and lemon slices.