Fried Calamari with Hot Cherry Peppers Recipe:

Ingredients:

¼ cup extra virgin olive oil
1 Tbsp. dried crushed red pepper
½ cup seeded pickled cherry peppers, chopped
1 Tsp. fresh lemon juice
Vegetable oil for frying
1 cup yellow cornmeal
1 cup all purpose flour
2 Tsp. ground sea salt
1 Tsp. fresh ground black pepper
2 pounds fresh or thawed frozen small/medium calamari (cleaned and cut into ¼ to ½ inch rings)
2 lemons, each cut into 6 wedges

Directions:

Heat the olive oil in heavy large skillet over medium/high heat. Add the crushed red pepper and stir about 30 seconds. Add your cherry peppers (mixture will splatter) stir about 30 seconds. Remove from heat, stir in 1 teaspoon of lemon juice, and season with salt and pepper. Add enough vegetable oil to another large skillet to come 1 inch up sides of pan. Heat the vegetable oil to a high enough heat to fry, about *375. Whisk cornmeal, flour, salt, and pepper in medium bowl to blend. Toss calamari rings and tentacles in flour mixture, shaking off excess. Working in batches, fry calamari in oil until brown and crispy (about 3 minutes). Using slotted spoon, transfer calamari to paper towels to drain. Sprinkle with salt and transfer to large bowl. Re-warm cherry pepper mixture and drizzle over calamari, tossing to coat. Serve this calamari rings on a small plate with lemon wedges.

I hope you enjoy this wonderful recipe.