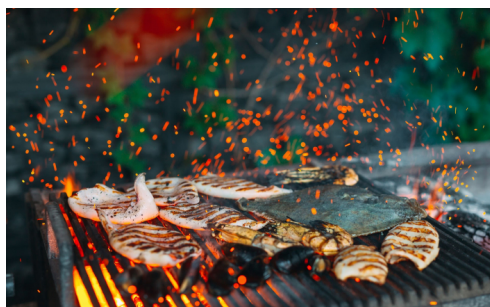


# Italian BBQ Squid



## Ingredients & Prep

800 g Whole Squid prepared & cleaned

### Marinade

50 ml Olive oil

2 tbsp Lemon juice

2 Garlic cloves finely grated

2 tsp Dried oregano

1 Chilli red finely chopped

1/2 tsp Freshly ground black pepper

1/2 tsp Salt

## Suggestion & Tips

Very nice with crusty bread & salad.

## Recipe By Jaxters

**Ref:** 995

**Heading:** Barbecue

**Cuisine:** Italian

**Food Type:** Seafood

**No of Portions:** 4

## Method

**Step 1** - Whisk all the marinade in a good sized bowl, then add squid & mix well with your hands to coat, cover with cling film, then leave in the fridge to marinate for 2 hours before cooking.

**Step 2** - Place squid on a hot BBQ & cook for about 1 minute per side, a little longer for the tentacles if used.