

## Sonora Style Calamari with Lime Aioli – *Calamares estilo Sonora con aioli de limón*

### Ingredients

3 pieces squid tubes; emptied  
2 fresh jalapeño peppers; washed  
Limes; washed and cut into wedges  
1 cup flour  
¼ cup corn starch  
¼ tsp cayenne pepper or chili powder  
1 tsp garlic powder  
½ tsp cumin  
1 tsp salt  
1 tsp black pepper  
1 cup water, or as needed  
Bread crumbs, preferably Panko style  
Oil, for deep frying

### For Short-Cut Lime Aioli:

½ cup mayonnaise  
3 cloves garlic; peeled and minced  
1 lime; washed, and sliced in half, as needed  
¼ tsp freshly ground black pepper, or to taste



**Prepare lime aioli:** Mix mayo, garlic and black pepper in a bowl. Squeeze lime to add juice gradually; mix and taste as the lime juice is added, until the citrusy flavour is clear, but does not overwhelm the sauce. Reserve lime aioli until serving time.

Place flour in a mixing bowl and add cayenne pepper (or chili powder), garlic powder, cumin, salt, black pepper, and corn starch; Mix well, and reserve. Place bread crumbs on a tray or large plate, and reserve. Rinse squid tubes and pat dry with paper towels. Slice into rings. Place rings in a plastic bag or container, and add a quarter cup of the reserved seasoned flour; close the container or bag, and shake, to coat squid rings with the flour mix. Reserve. Gradually add water to the rest of the flour mix, breaking up clumps with a wire beater. Continue adding water, as needed, to obtain a runny batter that just lightly coats the beater. Dip floured squid rings in the batter, in batches, and transfer to prepared tray or plate with bread crumbs; flip and press down, to coat on all sides. Reserve breaded rings. Pour oil into a small pot, enough to have about two inches (5 cm) in depth. Bring to about 360°F (182°C). To test and flavour the oil, fry the jalapeño peppers first, turning to scorch all around, then transfer to paper towels, to remove excess oil; remove stems, slicing into rounds, and reserve. Fry breaded squid rings in small batches, adding a few at a time to the hot oil, and flipping once or twice; remove once golden brown. Transfer to paper towels, and continue frying in small batches. Serve immediately with sliced fried peppers, reserved lime aioli, and lime wedges.