

Instructions for the recipe of sweet and sour squid

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In the coming summer, many families choose mannequins and salads such as mangosteen chicken salad. And in this article you have more recipes for sweet and sour squid, changing the taste for the summer with traditional, often prepared squid. The dish will have a sweet and sour taste, creating a strange taste in the meal. Here is the recipe for sweet and sour squid.

Vegetable ingredients for sweet and sour squid

Cuttlefish: 400g

Vegetables need water: 50g

Cucumber: 1/2 fruit

Onion: 1/3 of a bulb

Green chili: 1

Red chili: 1

Ripe roasted sesame

Seasoning ingredients mixed with squid

Chili powder: 3 tablespoons

Chili sauce: 2 tablespoons

Plum syrup: 1 tablespoon

Vinegar: 2 tablespoons

Corn syrup: 2 tablespoons

Sugar: 1 tablespoon

Minced garlic: 1 tablespoon

Pepper powder: 1 appropriate amount

Instructions for making sweet and sour squid

Step 1:

First, cut the onion, cucumber, and celery into suitable pieces. Green and red peppers will be cut diagonally. In case you want to briefly blanch the celery, then flip over the pot of boiling water, then take it out, immediately put it in a bowl of cold water to get crispy.



Step 2:

Put the ingredients in a bowl including chili powder, chili sauce, plum syrup, vinegar, corn syrup, sugar, minced garlic, and pepper powder.

Step 3:

Wash the squid thoroughly, then cut it into bite-sized pieces. Blanch the squid in a pot of boiling water with a little salt until cooked, then take it out and immediately put it in a bowl of ice water to keep the crispiness of the squid. Then remove the squid to dry.



Step 4:

Put celery, cucumber, chili, squid and spice mixture in a bowl and mix well to let the squid infuse the spices. Then sprinkle sesame on top and put in a bowl to enjoy.

Note that you can change the seasoning ingredients according to the taste of each family.



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