

# Spanish Octopus

**Yield:** 2 serves | **Rating:** 5/5 | **Prep:** 10 min | **Cook:** 15 min | **Other:** 2 hr | **Source:** ukulelejaybbq.com

In this octopus recipe, I wrapped the octopus in bacon and finished it off with a wasabi cream sauce.

## Ingredients

- 1 Bottle D.a.T. Sauce
- 4 strips of Bill-E's thick cut bacon (or your favorite thick cut, little fat, bacon)
- ½ C Rice Vinegar (not rice WINE vinegar)
- 1 piece Spanish octopus (1 pound, 4 tentacles)
- 2 tablespoons extra virgin olive oil
- 1 T salt
- 1 Wasabi Cream Sauce
- 1 Microgreens



## Instructions

1. Take your braised octopus or ready cooked octopus (you can get this in some markets where they have cooked it for you already) and Costco sells this as well) and place it in a vac seal bag.
2. Add your D.a.T. Sauce, rice vinegar and olive oil, mix well and seal the bag for 4 hours.
3. Fire up your gas or charcoal grill and let it get to 700°F.
4. Transfer octopus to the grill and make sure to spray non-stick on the grill grates as octopus will stick to those grates like crazy as it has a liquid as it cooks that will make it stick.
5. Grill and turn frequently as we want an even cook and slight char on the tentacles only. If you char the entire think to where it looks blackened you may overcook it because it's already cooked prior to the grill.
6. After 4-5 minutes, bring inside and wrap the largest part of the tentacle at the top with that delicious hickory smoked bacon.
7. Place on a serving dish, add some wasabi cream sauce on the plate and on top of the bacon.
8. Enjoy!