

## Calamari Salad

### Ingredients

|          |  |
|----------|--|
| 2 Tbsp   | Sea salt   |
| 2 ½ lbs  | Calamari, bodies and tentacles                         |
| 1 cup    | Fresh Italian parsley, chopped                         |
| 2        | Lemons, juiced   |
| 1 cup    | Sicilian or Spanish green olives, chopped              |
| 1 cup    | Brining liquid from olives                             |
| 3 cloves | Fresh Garlic, minced                                   |
| 1 cup    | Celery, chopped  |
| 2/3 cup  | Olive Oil  |
|          | Sea salt, black pepper, and red pepper flakes to taste |

Clean and slice calamari bodies into rings. Remove mouth from tentacles.

Bring large pot of water to boil; add 2 tbsp sea salt to water.

Place calamari into boiling water; bring back to boil and continue cooking for approximately 3-5 minutes, until calamari are somewhat firm but tender. Drain calamari and set aside.

Place remaining ingredients into a bowl. Add calamari to bowl and mix well. Add salt, black pepper, and red pepper flakes to taste.

Allow to marinate in refrigerator for at least 2 hours; best if left overnight.

May want to squeeze additional lemon and add more salt and pepper if marinating overnight.