

Cured Baby Octopus

TOTAL CURING TIME: 4-7 days

2 lbs baby octopus, cleaned
1/4 C kosher salt
1 † Instacure No. 2 (curing salt)
2 T sugar
2 T Lemongrass-Ginger-Orange tea leaves

2 stalks fresh lemongrass, finely chopped
1 T fresh ginger, grated
Zest of 1 orange
Juice of 1 orange

PREPARE THE OCTOPUS: Rinse the baby octopus under cold water to remove any excess salt or sand. Remove the head and beak of each octopus, as these parts are not typically eaten.

PREPARE THE CURE: In a bowl, mix the kosher salt, Instacure No. 2, sugar, tea leaves, chopped lemongrass, grated ginger, orange zest, and orange juice.

CURE THE OCTOPUS: Rub the octopus thoroughly with the curing mixture, ensuring all parts are well-coated. Place the octopus in a vacuum-sealable bag or a large resealable plastic bag. Seal the bag, removing as much air as possible. Refrigerate the octopus for 3-5 days, turning the bag occasionally to ensure even curing.

RINSE AND DRY: After curing, remove the octopus from the bag and rinse off the curing mixture under cold water. Pat the octopus dry with paper towels.

REFRIGERATE TO CURE FURTHER: Place the octopus on a wire rack set over a baking sheet in the refrigerator. Let it cure for an additional 1-2 weeks, turning occasionally to ensure even drying.