

Crispy Calamari with Earl Grey Bravo

Prep Time: 30 minutes

Cook Time: 10 minutes

1 lb calamari, cleaned and cut into rings
1 C Earl Grey Bravo tea (brewed and cooled)
1/2 C buttermilk
1 C all-purpose flour
1/2 C cornstarch

1 † baking powder
1 † garlic powder
1 † paprika
Salt and pepper to taste
Vegetable oil for frying
Lemon wedges for serving

Soak the calamari in Earl Grey Bravo tea and buttermilk for 30 minutes to tenderize.

Heat the oil in a deep fryer or large pot to 350°F.

Mix the flour, cornstarch, baking powder, garlic powder, paprika, salt, and pepper in a bowl.

Dredge the calamari in the flour mixture, shaking off excess.

Fry the calamari in batches for 2-3 minutes until golden and crispy.

Drain on paper towels and serve immediately with lemon wedges.