



We're within sight of completing our "100 Asian recipes" at last....

Ingredients:-

300g of Pork Mince
1 Onion, diced
1 Large Carrot. Finely diced
2 Stalks of Celery, sliced
4 Cloves of Garlic, minced
2 Tomatoes, chopped
2 Tbsp of Soy Sauce, plus 2 Tbsp for the marinade (Gluten free for us)
2 Tbsp of Fish Sauce
1 Tbsp of Oyster sauce
Juice of 1 Lime
Juice of 1 Lemon
1 Tbsp of Cornflour plus water
2 Eggs, beaten
Flour for the coating (Gluten free for us)
Oil to fry
Salt & Pepper to season

Method:-

- (1) In a bowl season the Squid with Salt & Pepper, add the Lime & Lemon juice and Soy Sauce.
- (2) Allow to marinade for at least 30 minutes.
- (3) In a Wok or large frying pan add the Oil and fry the Onions & Garlic until translucent.

- (4) Add the Celery and Tomatoes.
- (5) Add the Pork mince and fry until browned throughout.
- (6) Add the Carrots and cook for a further 10 minutes.
- (7) Season with Salt & Pepper.
- (8) Add the Soy Sauce, Fish Sauce and Oyster Sauce.
- (9) Mix the Cornflour with a little water and add to the mince. Stirring in well.
- (10) Remove from the heat and allow to cool.
- (11) Remove the Squid for the marinade and stuff the body on each one with the mince mixture. Secure with tooth picks.
- (12) Dip the squid in the beaten Egg and then dredge in the flour.
- (13) Heat a Wok or large frying pan, add Oil and fry the squid for 3 minutes on each side.
- (14) Deep fry the heats separately.

Serve with a Cucumber salad, Prawn Crackers and sliced Lemon.