

Grilled Squid or Large Scallops with Parsley & Garlic Marinade

(similar to the Argentinean Chimmichurri dipping sauce)

yield: 4 servings

MARINADE (best when prepared a day ahead)

- 2 Bunches of Parsley, minced
- 6 cloves Garlic, peeled and minced
- ½ to 1 teaspoon dried chili flakes (depending on desired spiciness)
- Juice of ½ Lime
- Salt and Pepper to season
- Virgin Olive Oil to cover

Combine all ingredients, put in a jar and cover completely with olive oil. Tightly close the lid and place in the fridge over night for best taste results.

SQUID

- 6 cleaned squid, head, tentacles and skin removed
or alternatively
- 4-6 large scallops per person (depending on size)

With a sharp knife cut bodies in half and remove any possible residues from the inside with a paper towel. Cut body halves into pieces on the bias (diagonally) and score the outside slightly. Place in a flat dish and coat nicely with a couple of spoonfuls of marinade.

Cut or break French bread into pieces. With this very quickly cooking dish it is important to have everything you need handy before starting to cook the fish.

After warm-up to 3 (orange light off) set temperature to 7.

Quickly toss the squid pieces for about 1 to 2 minutes or until lightly brown and they are ready to serve with some nice and fresh French bread and a little saucer of our Chimmichurri (room temperature) on the side. Scallops need slightly longer until cooked through.

Switch the Cook-N-Dine off.

For a taste twist, you can produce a white wine sauce.

Set temperature to 2 and place the squid pieces onto the outer edge of the warming area. Slowly de-glaze with ½ - 1 cup of white wine and add a few slices of ice-cold butter. Combine until butter has been incorporated. Serve immediately, or let everybody help themselves.

Turn Cook-N-Dine off.

A spring mix salad with slices of orange and roasted pumpkin seeds works great as a side dish.