

Calamari Fries with Key Lime Remoulade

Servings: 6

INGREDIENTS

- 1 1/2 c extra heavy mayonnaise
- 2 oz prepared horseradish
- 6 oz dijon mustard
- 2 oz garlic, chopped
- 3/4 c Rykoff Sexton™ 100% Key lime juice
- 8 T parsley, chopped
- 3/4 c shallot, diced
- 36 oz Harbor Banks® fresh crumb calamari fries

PREPARATION

Finely dice the shallots. Chop the parsley.

Put the prepared horseradish, mayonnaise, and mustard and key lime juice in a bowl. Incorporate the parsley and shallots.

Deep fry the calamari strips for ninety seconds until golden brown. Serve with the key lime remoulade on the side.

