

## Crisp Calamari with Cilantro Lime Cocktail Sauce

Servings: 2

### INGREDIENTS

- 4 oz Harbor Banks® Hand Breaded Calamari Rings
- 2 oz Harbor Banks Hand Breaded Calamari Fries
- 2 oz Monarch® cocktail sauce
- ½ oz Rykoff Sexton™ 100% Key Lime Juice
- 1 t cilantro, chopped fine
- 1 t Monarch horseradish Optimax®

### PREPARATION

Mix together the cocktail sauce, lime juice, cilantro and horseradish. Set aside.

Deep fry both the calamari rings and fries in Optimax until crispy and light brown.

Drain well and season with kosher salt and pepper.

Serve in a paper cone with a side of the Cilantro Lime Cocktail Sauce.

