

Grilled Squid on Stick Recipe

Ingredients: Serves 2

3 pieces of raw squid head
1 teaspoon of white sesame seeds, lightly toasted
2 teaspoons of Korean BBQ marinated sauce

Method:

Clean squid head and separate squid feet and head, and put on the stick. Brush marinated sauce on the squid heads, grilled in the oven with 200 degrees Celsius heat for 15 minutes. Brush sauce over squid every 5 minutes. When cooked, take out from oven and pull off stick from the squids and serve squid on serving plate garnished with lightly toasted white sesame seeds.

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