



# DANCING BULL

## Grilled Squid with Lemon Pepper and Herb Salad

*Serves 4*

### **INGREDIENTS**

1 5 oz. squid, cleaned and scored  
2 fl. oz. or 1/4 cup extra virgin olive oil  
2 tablespoons Lemon Pepper Spice Blend  
4 tablespoons extra virgin olive oil  
A large handful mint leaves  
A large handful Italian parsley leaves  
A large handful cilantro leaves  
2 lemons

### **INSTRUCTIONS**

#### **Method:**

Roughly cut the squid into 2 inch squares, then put in a bowl with some extra virgin olive oil and Lemon Pepper Spice Blend; leave to marinate for 30 minutes.

Preheat the barbecue to hot, making sure the grill bars are really well cleaned. Put the squid on the hot grill and cook for about 1 minute, turn over and cook for another minute, then remove and put into a bowl. Add the mint, parsley and cilantro leaves to the bowl, drizzle with more olive oil, some more sea salt, and the juice of one lemon. Gently toss to mix.

#### **To serve:**

Divide among four places. Place a quarter of lemon on each plate and serve immediately.

Serve with Dancing Bull Chardonnay.