

Calamares Encebollados (Squid with Onions)

Serves 4

Small squid quickly fried and stewed with slowly poached onions and white wine.

Ingredients

- 8 small squid, well cleaned
- 2 yellow onions, julienned
- 3 cloves garlic, peeled and left whole
- 2 bay leaves
- 1/4 cup olive oil (not extra virgin)
- 1/2 cup white wine (dry is best)
- Salt and pepper

Method

- 1** Add the whole garlic to the heated olive oil and fry for a bit on medium heat. Add the onions and bay leaves and stir well. Season with a bit of salt. Cover and cook on medium-low to poach the onions slowly. Do not let them brown; keep them transparent.
- 2** When the onions are poached, remove them from the pan and reheat the pan with a bit more olive oil. Quickly fry the squid whole (cut large squid into rings) for about 2 minutes in total.
- 3** Return the onions to the pan and add the white wine. Cover again and let the squid stew on medium heat for 5 more minutes to evaporate the alcohol. Finish with fresh black pepper. For a fun variation, try adding cumin seeds while cooking.
- 4** If all of the wine cooks off, add a bit of water. Serve on individual plates.