

## GRILLED CALAMARI TUBES WITH SESAME SEEDS AND CHIVES

- 8 6-inch long Fisherman's Pride® Calamari Tubes, cleaned
- 1 Tbsp Red chili or hot pepper sauce
- 1/4 cup Lime juice
- 1/2 tsp Sugar
- 1/2 cup Dark Asian sesame oil|1 tsp Salt
- Freshly ground black pepper
- 16 Wooden brochette sticks, 8 to 10 inches long, (soaked in water for 30 minutes), or steel skewers
- 2 Tbsp Finely chopped chives
- 1/2 cup Sesame seeds

1. Make a slice in the calamari tubes lengthwise and spread open. Mix the red chili sauce, lime juice, sugar, sesame oil, salt and pepper together in a shallow dish.
2. Place the tubes flat in the marinade, coating both sides, for 35 minutes. Preheat a grill, or ridged grill pan. Or, preheat the broiler until very hot.
3. Using brochette sticks, interweave them into the tubes, alternatively piercing in, out, in, in order that the tubes lie flat on the grill.
4. Use 2 brochette sticks to each tube. Place the remaining marinade in a small saucepan and heat while you grill.
5. Place the chives and sesame seeds in a bowl and set aside.
6. Grill or broil the calamari for about 1 minute on each side. When ready to serve, place the grilled calamari on a serving platter. Pour the hot marinade over the calamari. Sprinkle with chives and sesame seeds.

### ADDITIONAL INFORMATION

**Ingredients**

[1 Tbsp Red chili or hot pepper sauce](#), [1 tsp Salt](#), [1/2 cup Dark Asian sesame oil](#), [1/2 cup Sesame seeds](#), [1/2 tsp Sugar](#), [1/4 cup Lime juice](#), [16 Wooden brochette sticks, 8 to 10 inches long, \(soaked in water for 30 minutes\)](#), or [steel skewers](#), [2 Tbsp Finely chopped chives](#), [8 6-inch long Fisherman's Pride® Calamari Tubes, cleaned](#), [Freshly ground black pepper](#)

**Course**

[Starters](#)

**Cuisine**

[American](#), [Asian](#)

**Category**

[Seafood](#)

**Serving Size**

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