



Calamari – Buffalo Style

- 1 can (6.5 oz) **LaMonica Calamari**
- 2 eggs, beaten
- 2 tablespoons milk
- 1 teaspoons salt
- ¼ teaspoon pepper
- 1 cup flour
- Olive Oil for frying (1/4 –1/2 inch in pan)
- 1/3 cup Buffalo (Hot) Sauce
- 2 tablespoons butter
- Blue Cheese Dressing
- Celery Sticks

Mix eggs & milk. In a separate bowl, combine flour and salt & pepper. Dip drained calamari in egg mixture, then dredge through flour mixture, coating each piece thoroughly. Place ¼ to ½ inch olive oil in frying pan over medium heat. Place dipped Calamari into heated olive oil, cooking until golden brown. Remove from pan and drain on paper towels.

Melt butter in microwave; mix with hot sauce. Pour over Calamari. Serve with blue cheese and celery.