

Squid Bruschetta

Ingredients

- olive oil to coat pan
- 1 lb squid (either a mix of bodies and tentacles or just bodies), cut into small pieces
- ground pepper to taste
- ¼ tsp sea salt
- 1 medium tomato, diced
- 1 tbsp fresh herbs of choice (oregano, thyme, basil), roughly-chopped
- 1 loaf of French or Italian bread, sliced into ½” (1 cm) slices
- olive oil for brushing bread

Special Equipment

- pastry brush
- kitchen shears
- wooden spoon or silicone spatula

How-to

Toast the Bread

1. Slice French or Italian bread into ½” slices. You can create larger slices by cutting on the bias (Save the triangular end piece for munching on when no one is looking)
2. Lightly coat both sides of the bread with olive oil (this is normally done with a pastry brush, but if you don’t have one, you can either fold up a paper towel and “brush” with it or pour olive oil onto a plate and briefly dip the bread into the oil)
3. Set oven to broil. Place the slices of bread on top rack, closest to the heat. Flip as soon as they begin to turn golden brown. If you don’t have a broiler, you can use an oven set to 400°F. Once your bread is toasted, place it on a plate and store it in the oven (with the heat off) so that it remains warm

Prepare the Squid

1. Slice the squid with a knife or, better yet, cut it into bite-sized pieces using kitchen shears
2. Bring a sauté pan up to high heat. You want the pan hot enough so that the squid will quickly come to temperature. Add a small amount of olive oil, enough to coat the pan thinly when swirled, and drop the squid into the pan
3. Use a wooden spoon or silicone spatula to stir the squid. Take note when it starts to turn white, should become subtly less translucent, and cook for another 30 seconds or so
4. Add tomatoes and herbs, season with salt and pepper and toss. Serve atop toasted bread

Excerpted from ***Cooking for Geeks*** by Jeff Potter