

Pork Stuffed Squid

Ingredients

Serves 4

4 Squid tubes	<i>Sauce</i>
½ tsp sugar	½ tsp sweet chilli sauce
Salt & pepper	¼ cup spring onion
1 tsp fish sauce	1 tbsp soy sauce
300g minced pork	1/3 tsp five spice
½ cup vegetable oil	1 tbsp water
2 stalks lemongrass	1 tsp sugar
1 cup spring onion (thinly sliced)	¼ tsp salt
½ cup mushrooms (thinly sliced)	
1 tsp red chilli (finely chopped)	



Method

Heat 2 tbsp vegetable oil in medium saucepan over medium-high heat. Add the spring onion and sauté for 1 minute. Add the pork, fish sauce, sugar and salt & pepper, stirring for 2-3 minutes until the pork is broken up and lightly browned. Turn off the heat. Add the mushrooms, chilli and noodles. Stir well and set aside until cool enough to handle.

Make a small 1 cm cut in the tail of each squid tube to prevent it from splitting. Fill each tube tightly with the pork mixture until 2 cm from the top. Set aside. Heat the ½ cup of vegetable oil in a large skillet over medium-high heat. Add the lemongrass and gently cook for 1 minute, moving it around to help release the oils and flavour. Carefully add the stuffed squid to the oil, turning the tubes around to cook on all sides. Remove the tubes from the pan and set aside.

Pour half of the oil from the squid skillet into another large skillet. Heat over a medium flame, add the spring onion and sauté for 1 minute. Add the soy sauce, sugar, five spice, sweet chilli, water and salt & pepper. Stir well as it simmers then add the squid tubes and tentacles. Cook for a further 3 minutes, stirring and turning until the sauce thickens. Remove from heat.

To serve, slice the tubes and serve with sauce drizzled over.