Squid Vinaigrette (USA)

3 qts. water
1 1/2 lbs. squid
3/4 c. chopped fresh dill or 1 Tbsp. dried dill
1/3 c. chopped fresh parsley
3/4 c. chopped red onion
2 to 3 leaves fresh basil, chopped
1/2 tsp. ground black pepper
2 cloves garlic, finely chopped
1/2 c. olive oil
1/4 c. white wine vinegar or rice vinegar
1 lemon
dash of salt if desired

Boil water in a large pot. Add squid and boil over medium heat for 15 minutes. Drain and cool squid. When cool, remove translucent cartilage from each squid and cut squid into rings about 1/4 inch wide. Put squid rings into a glass or enamel bowl and add dill, parsley, onion, basil, pepper, and garlic to the bowl. Add oil and vinegar, and toss.

Slice ends off lemon. Cut lemon into thin round slices, then pile up slices and cut them into eighths. Add to squid mixture and toss again. Add salt to taste.

Cover and let stand in the refrigerator for 2 days or up to 5. Makes 4 to 6 servings.

Serve squid with mayonnaise on the side and toast or French bread.

Vera N.