



### **Sautéed Calamari with Malaysian Chili**

- 1/4 cup plus 2 1/2 tablespoons grape seed, corn, or other neutral oil
- 5 garlic cloves, minced
- 2 1/2 tablespoons minced fresh ginger
- 2 1/2 tablespoons Guilin chili sauce
- 1 1/2 tablespoons light soy sauce
- 2 teaspoons rice vinegar
- 2 1/2 tablespoons Shaoxing wine
- 1 1/2 tablespoons sugar
- 1 teaspoon salt, plus more to taste
- 5 scallions, trimmed and sliced, green and white parts separated
- 4 6-ounce cod fillets, 1 1/2 inches thick
- 1/4 teaspoon freshly ground white pepper, plus more to taste
- Thai basil oil, for garnish (optional)

#### Directions:

1. Preheat the oven to 350°F.
2. Heat the oil in a medium saucepan over medium heat. Add the garlic and ginger and cook, stirring, until golden, about 5 minutes. Add the chili sauce, soy sauce, vinegar, wine, sugar, salt, and scallion whites and turn the heat to low. Simmer, stirring occasionally, until the mixture is thick like jam, about 10 minutes. Add the scallion greens and simmer just until cooked through, about 2 minutes. Remove from the heat and set aside.
3. Put the remaining 2 1/2 tablespoons oil in a large nonstick ovenproof skillet over medium-high heat. Season the calamari with salt and white pepper and then add to the skillet. Cook in high heat for 1 min
4. If the sauce has cooled, reheat it gently over medium-low heat. Season to taste with salt, then mix the calamari with the sauce. Drizzle the thai basil oil around the plate, garnish with celery leaves, and serve