

CHARCOAL GRILLED OCTOPUS

1½ lbs. octopus (or shrimp)

Brine:

3 Tbsp. garlic

3 Tbsp. sea salt

1 bay leaf

Marinade:

½ cup soy sauce

2 cup lemon juice

¼ cup crushed pepper flakes

Sauce & Garnish:

1 cup ponzu sauce

1 cup sake

¼ cup lemon juice

2 Tbsp. unsalted butter, chilled

2 Tbsp. roasted peanuts

1 Tbsp. cilantro

In a large pot, boil octopus, garlic, and bay leaf in 2 gallons of water for 25 minutes, then add salt, and cook for an additional 20 minutes. If using shrimp, skip to marinade. Drain octopus and grill for 4 minutes per side. Let octopus cool, slice and submerge in marinade for 2 hours in the refrigerator. Sauté octopus or shrimp in 1 Tbsp. unsalted butter, sake, ponzu, and lemon juice. When liquid is reduced by half, add remaining butter to thicken. Remove from heat, garnish with finely chopped cilantro and peanuts. Pair with beer and enjoy!