

# Squid Salad

## Ingredients

12 oz of squid, cut into small pieces  
1 small onion, chopped  
1/2 cup chopped celery  
2 cloves garlic, minced  
1/2 can black olives, cut in half  
1 tsp basil  
1/4 tsp oregano  
1/4 cup olive oil  
3 Tbsp wine vinegar  
1 small lemon, squeeze juice  
1 tsp parsley  
Salt and pepper to taste

## Directions

Blanch squid in boiling water for 5 minutes. Cut the squid when cold. Mix with remaining ingredients. Marinate for 3 hours or overnight. Serves 4 to 6.

*Submitted by: Fran Fontano Garcia*



**The Ladies Aid for Immanuel Evangelical Church were probably used to doubling and even tripling their recipes for potluck dinners and salad bar luncheons.**

*“You can double the recipe. I always do.”*