

Crispy Fried Calamari Rings: Your Go-To Appetizer Recipe

I absolutely love making fried calamari at home because it's surprisingly



OVEN
350°F

TIME
2-3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

500g (about 1.1 lbs) squid rings (cleaned and sliced)
1 cup all-purpose flour
 $\frac{1}{2}$ cup cornstarch
2 large eggs, beaten
1 cup breadcrumbs or panko breadcrumbs
Salt and freshly ground black pepper to taste
Oil for frying (such as vegetable, canola, or peanut oil)
Fresh lemon wedges, for serving
Chopped chives or parsley for garnish
Dipping sauce of your choice (marinara, garlic aioli, etc.)

DIRECTIONS

1. Prep the : Squid: Pat the squid rings thoroughly dry with paper towels. This is a crucial step! Excess moisture can make your calamari soggy and prevent the breading from sticking.
2. Set : Up Breeding Station: In a shallow dish, combine the all-purpose flour and cornstarch. Season generously with salt and pepper.
3. In a second shallow dish, lightly beat the eggs.
4. In a third shallow dish, place the breadcrumbs or panko.
5. Coat the : Rings: Working in small batches, dredge the squid rings first in the seasoned flour mixture, shaking off any excess. Then, dip them in the beaten eggs, letting any excess drip off. Finally, thoroughly coat them in the breadcrumbs, pressing gently to ensure the crumbs stick well to all sides. Place the breaded calamari on a wire rack as you go, to allow the coating to set slightly.
6. Fry : Until Golden: In a deep pot or Dutch oven, pour oil to a depth of about 2-3 inches. Heat the oil to 175°C (350°F). Use a thermometer to ensure the correct temperature. Carefully add the breaded squid rings to the hot oil in small batches. Do not overcrowd the pot, as this will lower the oil temperature and result in soggy calamari.
7. Fry for only about 2-3 minutes, turning occasionally, until they are beautifully golden brown and crispy. Calamari cooks very quickly!
8. Using a slotted spoon or spider, remove the fried calamari from the oil and transfer them to a wire rack set over paper towels to drain any excess oil.

9. **Serve : It Up:** Immediately after frying, plate the hot, crispy calamari rings. Squeeze fresh lemon juice generously over the top - this brightens the flavor and enhances the taste. Sprinkle with fresh chopped chives or parsley for garnish. Serve with your dipping sauce of choice on the side.

SWAPS & NOTES

Squid: Look for pre-cleaned and sliced squid rings at your fishmonger or seafood counter for convenience.

If buying whole squid, ensure it's fresh and clean it thoroughly yourself.

Breading: The combination of flour and cornstarch in the first dredge creates an extra crispy coating.

Panko breadcrumbs will give you a lighter, airier crunch compared to traditional breadcrumbs.

TIPS FOR SUCCESS

Dry Squid is Key: Patting the squid dry prevents the breading from becoming gummy and helps achieve that ultimate crispness.

Maintain Oil Temperature: Using a thermometer is vital.

If the oil is too cold, the calamari will be greasy; if too hot, the coating will burn before the squid is tender.

As soon as it's golden and firm, it's done.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-fried-calamari-rings-your-go-to-appetizer-recipe/>