



Grilled Octopus



Grilled Octopus

- 2 1/2 pounds cleaned octopus
- 1 onion, sliced
- 3 tablespoons olive oil
- 10 whole peppercorns
- 2 bay leaves
- 1 teaspoon salt

In a pot large enough to hold the octopus, heat the olive oil over medium heat. Add the onion and the octopus. Sauté briefly, add peppercorns, bay leaves, and salt. Reduce to low heat and simmer for 1 hour in the liquid from the octopus. Remove octopus to a plate and let cool. Discard onions, bay leaves, and peppercorns.

TO FINISH THE OCTOPUS:

- 6 tablespoons fresh lemon juice
- 9 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 teaspoon paprika
- 4 tablespoons chopped fresh parsley
- 2 cups diced, cooked potato
- 10 cloves of garlic, sliced

Combine 3 tablespoons lemon juice, 3 tablespoons olive oil, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon paprika, and 2 tablespoons of parsley in a bowl with the octopus, toss to coat. Let it marinate for about 15 minutes. Heat 3 tablespoons olive oil in a small pan and fry sliced garlic until soft but not browned and set aside with the oil. Preheat grill to medium heat. Place octopus on the grill and cook for about 6 minutes on each side. Slice the octopus into 1-inch pieces. Combine the octopus, potatoes, remaining lemon juice, olive oil, salt, pepper, parsley, and fried garlic with oil in a bowl and toss to coat.

