

Posted on
17 September 2012

by
ewfood

Inihaw na Pusit [1]

Inihaw na Pusit

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Ingredients

1 onion, diced
1 tomato, diced
Salt and pepper to taste
1 large squid, tube
For the dip
8fl oz. soy sauce
½ lemon's juice
3 tsp. dry chili flakes

Servings

1

Person

Preparation Time

10

min

Cooking Time

10

min

Preparation

- **1**
Mix the onion and tomato and season well
- **2**
Stuff the squid with the mixture
- **3**
Grill the squid, until cooked
- **4**
In a bowl mix the soy sauce, lemon juice and chilies
- **5**
Serve the squid with the dip on the side.

Cooks Note

Preparation time: 10 minutes; Cooking time: 10 minutes; Serves 1

Links

[1] <https://www.expatswoman.com/ewfood/recipes/inihaw-na-pusit>

[2] [https://www.expatswoman.com/ewfood/flag/flag/madeit/5776?](https://www.expatswoman.com/ewfood/flag/flag/madeit/5776?destination=printpdf/5776&token=54fc9a70830c944592987ca334f3f8a4)

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[4] <https://www.expatswoman.com/ewfood/printpdf/5776>

[5] <https://www.expatswoman.com/ewfood/print/5776>

