
Grilled Octopus Lomi Lomi

Total time: 1 hr 30 min Yield: 6 servings

Ingredients

2 lb octopus (cleaned)
olive oil spray
2 large tomatoes (diced)
1 onions (sliced)
1 cup green onion (chopped)
4 Hawaiian chili peppers
1 Tbsp fish sauce
2 limes (juiced)
1/2 cup ogo (chopped)
1 Tbsp canola oil
1 Tbsp soy sauce
salt
pepper

Prep Time: 20 min Cooking Time: 1 hr 10 min Total Time: 1 hr 30 min

Instructions

Add whole octopus to a stock pot and cover with water. Simmer for 1 hour or until tender.

Spray barbeque grill with oil and heat. Remove the octopus from the water and place directly onto a hot grill. Cook for 10 minutes to heat through. Remove the octopus from the grill and chop into medium size pieces.

In a large bowl, combine the chopped octopus, tomatoes, onion, green onion, chili pepper, fish sauce, lime juice, ogo, canola oil, soy sauce, salt and pepper.

Pairs great with Squid Luau!

Recipe brought to you by:

Chef Maka Kwon