

Grilled Summer Octopus

Courtesy of Parq Restaurant



4-6 lb Spanish Octopus Cleaned
2 tbsp Pickling Spice
6 ea Thyme Sprigs, Fresh
20 ea Black Peppercorns Whole
10 ea Crushed Garlic Cloves
1 tbsp Fresh Grated Ginger
3 tbsp Kosher Salt
1tbsp Smoked Spanish Paprika
2 oz Champagne Vinegar

Ginger Glaze

4 oz Local Honey
1 tsp Fresh Grated Ginger
1 tsp Finely Chopped Garlic
1/2 tsp Crushed Red Chili Flakes
1/2 tsp Fresh Cracked Black Pepper
2 oz Champagne Vinegar
1 /2 tsp Kosher Salt
6 oz Baby Field Greens
3 ea Heirloom Tomatoes
3 oz Extra Virgin Olive oil
Salt and Pepper

Preparation:

1. In a large pot, combine, pickling spice, thyme, peppercorns, crushed garlic, 1 tbsp of fresh grated ginger, chopped garlic, salt, paprika, and champagne vinegar with 2 gallons of water and bring to a simmer for 10 minutes
2. After the water and spices have come to a simmer, add octopus, return to a simmer and cover, cooking for approximately 1-1/2 hours.
3. Test octopus after the first hour with a fork. If the meat near the head tears easily when lifted it is ready.
4. Gently remove octopus from liquid, cut away tentacles and cool completely.

For the Glaze:

1. In a small sauce pan combine all ingredients for glaze and bring to a simmer.
2. Reduce heat, cook for five minutes. Remove from heat and cool to room temperature.

To Serve:

1. Brush octopus with olive oil and cook on grill until slightly charred.
2. About one minute before removing from grill brush both sides with glaze turning once.
3. Place octopus on serving platter and garnish with field greens and sliced heirloom tomatoes that are lightly dressed with evoo.
4. Serve with wedges of fresh cut lemon and additional olive oil and remaining glaze.