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Enjoy the Mouthwatering Delicacy of Seafood with Varieties of Squid and Cuttlefish

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Seafood is quite famous cuisines around the world. Many people are in favor of seafood as a very rich source of proteins, minerals and fats. Especially seafood prepared from the cephalopods like Squid, octopus and cuttlefish are quite a delicacy around the Eastern as well as South-East Asian region of the world. These tender, slimy and fatty sea creatures offer a unique combination of non-vegetarian dishes with mouth watering delicacies.

Both cuttlefish and Squid are almost similar in nature and among the family of invertebrates. The preparation of process of cleaning of these sea creatures can offer excellent dish with high nutritional value and taste as well.

The Squids and cuttlefishes are eaten as whole in raw conditions as well as cooked conditions. People from South-East Asian region especially from Thailand, Hong-Kong, China, Japan love to have these creatures boiled with little sprinkling of salt and piper. There are versatile preparation techniques available for these sea creatures depending upon the food variety and the local culture. These can be used in soups and can offer a great breakfast, lunch menu or dinner.

While these sea creatures are available in many supermarkets in frozen food zones, you can get also get a cheaper variety at major fish markets in your area. Again it depends upon your area of living as well. While Squids and Cuttlefishes are quite popular as an Italian delicacy or a US food or even in Thai food and Japanese Hokkaido seafood delicacy, you may not get them in abandon in cities of India or similar such lands.

Squids and Cuttlefishes are the most popular cephalopods in the culinary world. There are many cuisines are available around the world which consider these a delicacy. While you can get Japanese Squid sushi and sashimi, you can also avail the delicious French stuffed Squid, A La Marseillaise.

This most appetizing preparation of cephalopods are quite easy to prepare and is considered as one of the easiest preparation if prepared correctly. One thing one has to notice here is that as these are sea creatures, marinating these with salt or lime or lemon can make these rubbery and tough. Also another important factor is the duration of marinating, which if properly done can leave a smooth and mouthwatering flavor to Squids and cuttlefishes.

Although you donâ€™t require any special skills for preparation of these sea creatures, but with proper preparation and techniques you can bring out some of the most exotic dishes of the world. Squids can be consumed in both tubular whole form and in ring like structures. While fried calamari is one of the most asked for Italian dish, this has been well famous around the world for its flavors and texture. Itâ€™s really hard to resist a portion of tender, hot and fresh calamari with a fresh and green mixed salad and dressings with olive oil and lemon. You will simply love the dishes with perfect preparation of this seafood!

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Martin Walker is an author who writes informative articles on topics related to a Squid, Asian shrimp, a Cuttlefish, Pangasius, Tilapia etc. For more information you can also visit www.siamcanadian.com.

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