



## **GRILLED OCTOPUS**

*(Htapothi sta Karvouna)*

Octopus is the ultimate Greek meze and goes perfectly with strong ouzo.

- 1 large octopus (about 3 pounds)
- 1/2 cup Krinos Extra Virgin Olive Oil
- 1/3 cup Krinos Red Wine Vinegar
- 1 teaspoon Krinos Oregano
- 1/2 teaspoon black pepper
- 2 garlic cloves, peeled and minced

Wash and clean the octopus: Cut away the hood and pinch out the beak-like mouth. Place the octopus in a large pot. Cover and cook over low heat with no liquid in the pot, for about 50 minutes, until the octopus is bright pink and tender. It will exude its own liquid. Remove, drain, and cool.

Divide and cut the octopus by its tentacles. Combine all the ingredients for the marinade and let the octopus marinate overnight. Prepare the grill or barbecue according to individual equipment instructions. Grill the octopus, brushing it with the marinade, until it is lightly charred and crisp. It should be well done. Serve immediately.

Yield: 4-8 servings