



# Grilled Octopus

## INGREDIENTS:

7 oz octopus

2 chopped fresh oregano

Extra Virgin Olive Oil

Red Wine Vinegar

Salt and pepper to taste

2 oz apple shaved

### **Octopus boil**

### **Octopus Boil:**

Water to fill a casserole bowl

10 bay leaves

1 bunch thyme leaves

15 whole garlic cloves

5 sprigs of rosemary

2 cups white wine vinegar

4 Spanish onions quartered

3 celery stalks cut into chunks

## DIRECTIONS:

Octopus Boil: Put all ingredients into a pot over medium heat and boil octopus for 1hr 15min or until tentacles are soft. Be careful not to overcook.

Char-grill octopus to give a nice smoky flavor. Combine oregano, olive oil, vinegar, salt and pepper. Marinate in a mixing bowl with the octopus until all flavors incorporate. Use a Japanese mandolin to shave apple and garnish.

Recipe and photo provided by  
Hyatt Regency Chicago



Stetsons Modern Steak + Sushi  
at Hyatt Regency Chicago