

# Gochuchang Soy Squid

William M. Davies Jr. Career and Technical High School 2026

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## Ingredients

1 lb. Squid, rings & tentacles  
2 oz. Vegetable Oil, divided  
1 cup Water  
2 TBSP Ginger Root, Grated  
½ lb. Spanish Onion, small dice  
1 oz. Rice Wine Vinegar  
3 oz. Soy Sauce  
2 TBSP Brown Sugar  
2 TBSP Garlic, Minced  
1 tsp. Sesame Oil  
1 TBSP Gochuchang  
2 TBSP Navel Orange, Juiced  
Salt & Pepper To Taste  
½ lb Green Beans  
½ lb Red bell Peppers, Sm Dice  
1 TBSP Corn Starch  
1 tbsp Cold Water

## Directions

1. In a small mixing bowl, combine rice wine vinegar, soy sauce, brown sugar, gochuchang, & juice of oranges; mix to incorporate
2. Blanch green beans in a rolling boil of salted water for 1-2 minutes to par cook.
3. Shock in ice water for future use.
4. Heat 1 oz vegetable oil (reserve remaining oil for later use) and sesame oil on medium heat, add onion, garlic & ginger, saute until onion is translucent
5. Once onions are translucent, add soy sauce mixture and reduce by half.
6. Once reduced add squid and cook for 2-4 minutes, until squid is cooked. If overcooked, squid will get chewy.
7. Season as needed
8. Heat saute pan with remaining 1 oz of oil over medium heat.
9. Add green beans & diced peppers and cook to desired doneness. Season with salt & pepper.
10. Mix together corn starch and water to create a slurry. Add to squid and sauce to thicken to desired consistency

# Crispy Shallots

## Ingredients

2 large shallots  
2 cups vegetable oil  
Salt and pepper to taste

## Directions

11. Thinly slice shallots crosswise into rings.
12. Line small baking sheet with paper towel
13. Combine shallots & oil in a small sauce pan. Place over medium heat, stirring occasionally for about 15-20 minutes. (Turn down heat if starting to color quickly)
14. Once golden brown, scoop out with slotted spoon or spider web onto paper-towel-lined sheet pan.
15. While still hot, season with salt & pepper

# Rice

## Ingredients

1 cup white rice  
2 cups vegetable stock  
2 TBSP sesame oil  
Salt and pepper to taste

## Directions

1. Bring vegetable stock to a boil
2. Add rice to boiling stock. Lower to slight simmer & cover with lid. Cook for 10-15 minutes, until all liquid is absorbed & rice is tender.
3. Add sesame oil, salt & pepper to taste.