

***This Week's Featured Vendor: [Red's Best](#)***



**\$2 off \$12/pound squid - June 4 and 8 at the [Copley Square Farmers Market](#)**

Red's Best was started by Jared Auerbach 12 years ago to help sustain the livelihoods of local fisherman. Red's Best partners with 1000's of New England fishing boats to bring you the finest catches while also sustaining fisheries for harvest.

Red's Best crew member Jason Tucker loves talking to market customers about their vast variety of fish and how best to prepare them. "We have a wonderful group of 'regulars' at the Copley Market - many of whom buy fish twice a week. It has been a pleasure to become friends with so many of them over the course of my eight seasons at Market," Tucker said.

***Squid Special***

"Every year longfin (Loligo) squid gather in large numbers to spawn in Nantucket Sound. This marks the beginning of fishing season for many Cape Cod fishermen. The squid are followed by a number of migratory species that return every summer, including Scup (porgy), Fluke (summer flounder), Striped Bass, Bluefish, Mackerel, and Tuna. Red's Best offloads thousands of pounds of squid during the month of May. We send a fair amount to local processors to be frozen (for a year's worth of calamari!). However, we are always most excited to be able to offer impeccably fresh whole squid in local farmers markets.

Squid is easy to clean at home and very versatile. It fits right in your sink for easy cleanup. Just separate the tubes from the tentacles and remove the beak - it looks and feels like a piece of hard clear plastic. Trim the tentacles and peel the tubes and rinse under cold running water.

Squid should be cooked very quickly or braised for a very long time to avoid a tough and rubbery texture. Try it grilled over a hot fire for one minute, dressed with lemon, olive oil, and fresh herbs." - Jason Tucker, Red's Best