

Recipe of the Week!

Garlic Prawns

(Serves 2)

1kg Green Prawns

(Peeled & Deveined)

2-3 Tblspns Olive Oil

50g Butter

2-3 Cloves of Garlic (Finely Chopped)

2 Tblspns Fresh Garlic Chives (Finely Chopped)

A dash of White Wine

Salt and Freshly Ground Pepper to Taste

2 Tblspns Lemon Juice



Heat large pan, add oil and sauté prawns in batches,

Reserve

Wipe pan clean

Add butter and heat until begins to foam

Add garlic and garlic chives to pan and cook 1-2 mins

until brown

Add wine and return prawns to pan.

Season with salt and pepper, sprinkle with lemon juice,

and shake pan to coat prawns in sauce

Serve immediately accompanied with crusty bread and a

glass of white wine

(Wine suggestions—Riesling or Sauvignon Blanc)