

Prawn Cocktail

Show: Feb 6th

Ingredients: Serves 2

6 Prawns, shelled, washed and deveined
1 Blood Orange, peeled and sectioned
1 Avocado, peeled and slice into 1/4" slices
1 Tbls. Blood Orange Avocado Oil (available in a market's gourmet section)
Sea Salt and Black Pepper, freshly ground

Procedure:

Cook the prawns until pink, about 3 minutes. Toss prawns with blood orange and avocado segments drizzled Blood Orange Avocado Oil. Add salt and pepper to taste. Arrange in martini or margarita glass so that the prawn tails drape over the lip of the glass and the pieces are evenly distributed.

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