

## **Prawns (Camarones) Sautéed in Tequila**

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**Ingredients:**Serves 4

2 Tbls. Oil  
1 Shallot, chopped  
1 clove Garlic, finely minced  
1 lb. Prawns, shelled, deveined  
1/4 cup Tequila  
1 Green Onions, chopped  
Salt to taste

**Procedure:**

Heat oil in a sauté pan. Add shallot, heat through and add minced garlic. Stir and cook for about 30 seconds. Add shelled and deveined prawns. Sauté until done, about 2 minutes. Pour in tequila and flambé until alcohol is dissipated. Now add the chopped green onions and cook about 30 seconds. Serve with wedges of lime.

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