

Prawns (Camarones) Sautéed in Tequila

Show: Feb 20th

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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