

Prawns sautéed in Tequila Lime Vinegar

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Makes one 9-inch tart, serving 8 to 10

Ingredients : Serves 2-4

2 Tbls Grape seed or Canola Oil
1 Shallot, minced
1 lb Prawns, shelled and de-veined
1/4 cup Tequila Lime Vinegar

Procedure:

Heat 2 Tbls oil in a sauté pan; place the prawns in and sauté for 2-3 minutes on each side. Add about one-quarter cup tequila lime vinegar and deglaze the pan, about another 1 - 1 1/2 minutes. Remove from heat and serve.

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