



prawns peri-peri

ingredients

18-24 large prawns
3/4 cup butter
2 teaspoons crushed garlic
2 tablespoons lemon juice
2 tablespoons peri-peri sauce
salt
milled black pepper
a wooden spoon

peri-peri sauce

1 1/2 ounces red chiles, finely
chopped
5 cloves garlic, crushed
2 cups of olive oil



slit prawns down their backs and devein. leave heads on, or remove if you prefer.

in a large skillet, heat the butter gently and add the garlic and lemon juice. don't let the garlic burn. add the prawns and peri-peri sauce. (shake first to make sure you get some of the chile and garlic as well.)

sizzle for 4 - 5 minutes, turning frequently, until cooked. season with salt and pepper and tip into a warm serving bowl. serve with rice.



i won't be impressed with technology until i can download food.