

Spicy Oriental Prawns

Jeffrey's Grill and Catering

Jeffrey Thompson

1 - 3 lb. Raw Prawns, de-veined and tail removed

1 cup white wine

2 cloves garlic, chopped

2 tbsp soy sauce

1 tbsp oriental chili paste

$\frac{1}{2}$ cup olive oil

2 tbsp brown sugar

1 tbsp honey

1 tsp salt

To prepare marinade, mix all ingredients.

Add cleaned prawns and refrigerate, covered, for 2 hours.

- Remove prawns from marinade.
- Cook marinade to reduce
- To thicken, mix 3 tbsp cornstarch to 1 tbsp water and mix thoroughly, add to reduced marinade as needed to thicken.
- Sauté prawns and present with sauce.

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