

Recipe Collection

Killer Prawns



**Serves one as entrée
and two as starter –
multiply for larger
crowds**



Ingredients

5 Wild Mexican Prawns (21-25 per lb) peeled and deveined

1 Tbsp extra virgin olive oil

Pinch crushed red pepper flakes

Pinch Duke's Superb Herb Blend

Pinch fresh basil leaves diced

1 Tbsp garlic diced

1 Tbsp roasted garlic cloves (recipe below)

¼ cup red pepper roasted and julienne-sliced

Pinch Duke's Ready Anytime Seasoning

Pinch fresh parsley diced

¼ cup white wine

6 Tbsp Garlic Lover's Butter (1 lb. softened butter whipped until doubled in volume. Add ¼ cup diced garlic and 3 Tbsp chopped parsley until incorporated)

6-long sourdough baguette for dipping

Directions:

- Sauté Prawns in olive oil until just seared on both sides.
- Add crushed red peppers, Superb Herb Blend, basil, fresh roasted garlic, red pepper, Ready Anytime Seasoning, and parsley. Cook until the Prawns are ¾ done (about 3 minutes)
- Deglaze the pan with white wine
- Add 4 Tbsp Garlic Lover's Butter and remove from heat. Swirl to incorporate.
- Cut baguette into 1/8 inch slices. Spread each with Garlic Lover's Butter and bake at 400 degrees until crisp, approximately 4 minutes.

Roasted Garlic Cloves

Shell and peel 1 pound fresh garlic cloves. Toss garlic in ¼ cup of extra virgin olive oil and place in a small baking dish. Completely cover so no air escapes. Roast garlic until golden brown and cloves are soft to the touch.

To learn more about Duke's Seafood or enjoy the full collection of recipes by purchasing Duke's Seafood's cookbook, "***As Wild As it Gets; Duke's Secret Sustainable Seafood Recipes***" visit us at www.dukeseafood.com.

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