



CHILI SAMBUCA PRAWNS

INGREDIENTS

- 2-3 tbsp Butter or olive oil
- 2-3 tbsp Finely chopped garlic (fresh or jar)
- 1 Medium red onion, chopped medium fine
- 1 Red/Yellow pepper, chopped medium fine (mix with onions)
- 1-1½ lb Prawns (31- 40 thawed, peeled/deveined)
- ¼ cup Finely chopped cilantro (optional)
- 1-2 tsp Sambal oelek chili paste (or chili/garlic paste) to taste
- 3-4 oz. Sambuca
- ¼ cup Cream

INSTRUCTIONS

1. Heat butter or oil in non-stick Wok or frying pan. Add generous amounts of Garlic and sauté lightly. Add Prawns, when beginning to turn pink add onion and peppers (+ cilantro if desired).
2. Sauté entire mixture until nearly done. Add Sambuca (1-2 generous splashes), and continue to stir until everything is coated. Add "Sambal" (chilis) & stir until mixture is starting to glaze. (Add more Sambuca and flambé for effect if desired).
3. Add cream, thicken for several minutes, but do not overcook shrimp!

Serve as a main course over rice or coconut rice or prepare smaller batches as a hot appetizer. (Shrimp tails on for appetizer/off for main course).

This is a delicious recipe for the outdoor gas burner, and the "heat" may be adjusted to taste. A French baguette or loaf is also great to soak up the "to die for" remaining sauce!