

## FRUITS de MER APPETIZER

Submitted by Maggie Carter 250-468-1908 from the Cookbook:

“The Best Ever French Cooking Course”

16 Large Raw Prawns, peeled

Plain Flour for dusting

6 Tbsp Olive Oil

2 Garlic Cloves , finely chopped

2 Tbsp Chopped Fresh Basil

4 Tbsp Lemon Juice

Salt & Freshly Ground Pepper

1. Season the Prawns with Salt and Pepper and dust lightly with flour, shaking off the excess.
2. Heat the oil in a large frying pan over high heat and add the prawns.
3. Reduce heat to medium high and cook for 2 minutes, then turn the prawns and add the garlic and basil, shaking pan to distribute evenly. Cook for a further 2 minutes until golden and firm to the touch. Sprinkle the lemon juice over the prawns and toss to blend.