

Prawns with Soy Wasabi Glaze

Category: Appetizers

Servings: 12

Rating: 10

Source: Ian and Steph Smith

Description:

Maureen made these excellent appetizers for NY's Eve 2010.

Ingredients:

!water	1/4 cup
!prawns	36 large, peeled & deveined
!soy sauce	3 Tbsp.
!fresh lemon juice	2 Tbsp.
!wasabi paste	2 Tbsp.
!unsalted butter	6 Tbsp., cold, cubed
!green onion	4, julienned

Instructions:

Heat the water over high heat in a large frying pan. Add prawns and stir till they turn pink. Turn heat to low and add soy sauce, lemon juice, and wasabi, stirring until wasabi is blended in with the liquid. Add butter and stir rapidly till it forms a smooth emulsion. Add green onions and serve immediately.

(Soy sauce, lemon juice and wasabi can be mixed together ahead of time.)