

Ned Bell's Wild West Prawns

Category: Seafood

Servings: 6

Rating: 10

Source: Redwater Rustic Grille

Description:

Maureen served these and we all agreed that a capful of Pernod would be a great addition to this recipe. Have to try that next time.

Serves 6 as an appetizer.

Ingredients:

olive oil	3 tablespoons
shrimp	30 peeled jumbo
garlic	2 tablespoons, minced
red bell pepper	1/4 cup diced
cherry tomatoes	1 cup, cut in quarters and seeded
chili powder	2 tablespoons
white wine	1/2 cup
cream	1 cup
butter	8 ounces, cut into cubes
salt	
pepper	
green onion	1/4 cup, thinly sliced
cilantro	1/4 cup, roughly chopped

Instructions:

Heat oil in a pan until almost smoking hot. Add the shrimp and sear for 30 seconds or until they start to turn golden brown. Remove the shrimp and add the garlic, red papper, and tomatoes to the pan. Saute for about 1 minute or until the garlic browns slightly. Stir in the chili powder, cook 30 seconds, and add the wine. Bring to a boil and add the cream and butter.

Reduce the sauce for about 2 minutes, or until it is thick enough to coat a spoon. Season with salt and pepper to taste and mix in green onion and cilantro. Return the shrimp to the pan, warm through, and serve immediately with plenty of crusty French bread to soak up the sauce.