



Garlic Prawns

Culinary Love Recipe

Ingredients

- pinch of salt
- 2 teaspoons of minced garlic
- 100g of butter, softened
- 1 teaspoon of lemon juice
- 24 large cooked prawns, in their shells or without
- salt and freshly ground black pepper
- 1 tablespoon of chopped parsley

Method

1. Add salt to garlic. Mix with butter and lemon juice.
2. Melt 1/4 of the garlic butter in a large frying pan. Add prawns and fry gently for 2 minutes or until heated through. Season to taste with salt and pepper.
3. Stir parsley into remaining garlic butter. Add to frying pan and cook until hot and foaming. Spoon prawns and butter onto serving plates.

