

Piri-piri Whisky Prawns

Serves: Four

Ingredients

750 g whole prawns or

500 g shelled

3 cloves of garlic, chopped

olive oil

50 ml whisky

a good dash of Tabasco

juice of a lemon

salt

Method

1. Heat the olive oil and start to fry the garlic.

Add the prawns, and some salt, and sauté until they're cooked through.

2. Add the Tabasco, lemon juice, and the whisky.

Saute for a further couple of minutes until the alcohol has burnt off.

3. Serve as a starter and mop up the juices with bread.