

Chef from the Hood Recipes



Chef:
Chile – Lemongrass Prawns

Restaurant:
Pacific Market

Chile – Lemongrass Prawns!

Ingredients:

1 TBLS vegetable oil
1 TBLS peeled, chopped fresh ginger
3 cloves garlic, chopped
2 shallots, chopped
36 prawns (16 to 20 count),
peeled and deveined, heads on, if desired
1/2 cup mirin
2 TBLS very finely minced lemongrass
1/2 cup chicken stock
1/4 cup sweet hot chile sauce or
mae ploy Soy sauce

To prepare:

Heat the vegetable oil in a wok or very large saute pan over very high heat until very hot. Add the ginger, garlic, and shallots, and saute for 1 minute. Add the prawns and cook just until they start to turn pink, 2 to 3 minutes.

Add the mirin and lemongrass, and cook, stirring often, 2 to 3 minutes longer. Add the stock and chile sauce, and cook until the prawns are just cooked through. Season, to taste, with soy sauce. Serve warm.

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