

GARLIC PRAWNS CHINESE STYLE



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- 20 large tiger prawns with shells
- 2 tablespoons light soy sauce
- 5 cloves garlic, minced
- 1 teaspoon brandy

Wash prawns thoroughly and leave the shells and heads on.

In a bowl, mix the soy sauce, garlic, and brandy.

Arrange the prawns on a dish, and cover with the soy sauce mixture.

Place the dish with the shrimp onto the steamer basket.

Cover, and steam prawns for 10 minutes, until opaque.

Serve hot.

Recipe: Amanda Conradie