

RUGBY PRAWNS SNACK



By Food lovers recipes

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16 prawns

two nice heaped tablespoons butter

1 teaspoon garlic

liberal coating of fish spice

aromat is to taste

$\frac{1}{4}$ cup lemon juice

$\frac{3}{4}$ cup cream

Melt butter and garlic in pan, braai for a minute or so.

Add prawns and stir fry.

Season with Aromat and fish spice.

Squeeze lemon juice over, while stir frying.

Stir fry until curled up and nice and pink.

Add cream and lower heat. Simmer slowly for about 5 minutes so the sauce gets into the prawns.

Taste sauce and add spices or lemon juice to taste to form a creamy lemon butter sauce.

Enjoy!

Recipe and photo: Iza Hanekom Loubser