

Prawns Wrapped with Prosciutto and Basil

Serves 4

Skewered appetizers like this one are a festive way to kick off a meal. The trio of flavors in this recipe is uncomplicated and versatile—enjoy these prosciutto and basil wrapped prawns as a side to a great steak, atop a green salad, or as a flavorful adornment to a pizza.

Ingredients

- 12 prawns (10/16), tails on
- 12 slices prosciutto ham
- 12 large basil leaves
- 8 bamboo skewers
- 8 ounces arugula
- 2 tablespoons extra virgin olive oil
- Salt and pepper to taste

Method

Oven Temperature: 570 to 600 degrees

1. De-vein, shell, and rinse prawns. Pat dry.
2. Wrap each prawn in a basil leaf first and then, a slice of prosciutto. Take care to leave the head and tail slightly exposed.
3. Skewer 1 wrapped prawn with 2 skewers, inserting the first skewer just in front of the tail, and the other skewer close to the head. Repeat this process with the same skewers, until there are 3 prawns on each set of skewers, forming a sort of prawn "ladder." You will end up with a total of four sets of skewers.
4. Preheat two sizzle platters. Cook 2 skewers per platter in the searing sauté zone for 3 minutes. Turn the skewers over, and cook for 3 more minutes, or until prawns are just done.
5. Toss the arugula in the olive oil, salt, and pepper.
6. Divide the arugula salad equally between four appetizer plates, and place one ladder of prawns on each salad.



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