

Spanish Spot Prawns

Serves 4

Some people hate to peel prawns and ask us to peel them before we cook them. Raw spot prawns tend to be very soft so many break when you peel them and much of the flavor is in the shell. If you peel them after you cook them, then send them out to your guest they will lose heat. Reheating them is the worst thing you can do unless you like rubber. So we say, Share! Lick your fingers! Or get some wet naps or finger-bowls and enjoy the rare and sensual pleasure of touching your food. If no local prawns are available, feel free to use frozen.

Ingredients

¼ cup	extra virgin olive oil
2 ea.	garlic, fresh cloves, minced or sliced, not crushed
	Red pepper flakes, as much as you like
pinch	salt
1 ea.	Lemon wedge
12 ea.	fresh spot prawns, unpeeled (head on or off, your preference)

Method

Oven Temperature: 500-600 degrees

- In the **Sauté Zone**, heat the oil in a sauté pan until shimmering.
- Add garlic and red pepper and sauté until fragrant, 10-20 seconds.
- Toss in the prawns and cook until just hot, about one minute.
- Remove from the oven, squeeze the lemon over it and serve immediately

