

Chef from the Hood Recipes



Chef:

Sondra Bernstein

Restaurant:

girl & the gaucho, Glen Ellen & the girl & the fig,
Sonoma, California

Recipe:

Girl & the Gaucho's Paprika Prawns with Tequila
Lime Mojo!

Ingredients:

Paprika Prawns:

36 prawns (16-20 per lb. size)
(6 prawns on 6 skewers is a main dish for
6; 2 or 3 prawns on a skewer makes a tasty
first course for 12 to 18.)

Make a marinade with:

1 tablespoon chopped garlic
zests of 1 lemon & 2 limes
2 tablespoons paprika
1/2 cup oil

Tequila Lime Mojo:

(makes 1 1/2 cups of Mojo)

3/4 cup chicken stock
1/4 cup tequila
zest of 1 lime
1/4 cup lime juice
1/3 of a red onion, diced
1/4 cup local honey
1 teaspoon chopped
cilantro
salt & pepper

Skewered prawns are marinated, grilled... then served with a zesty Mojo sauce! Throw a colorful cloth over a table, make a side dish of rice, fill a big glass jar with sangria, cut up some cold melon and light a few candles. What could be easier for a summer celebration? If a game of dominoes with an after dinner cigar is part of the plan, you'll give your party a Cuban spin. (Cubans celebrate their independence from Spain this week.) Executive Chef John Toulze of the girl & the gaucho and the girl & the fig will make these prawns on TV - watch Wine Country Living, NBC3, July 7, 6:30p.m.

Clean prawns, removing shells (except tails). Skewer prawns. Combine zests, paprika & oil. Pour marinade over prawns & chill for 24 hours. Make Mojo: Simmer stock & tequila in saucepan, reducing by half. Cool. Add stock reduction to other ingredients in a bowl. Stir, taste & season with salt & pepper. Set aside. Season prawns with salt & pepper. Grill about one minute per side. Drizzle Mojo over prawns & serve!