

Chef from the Hood Recipes



Chef:
Frank Yates

Restaurant:
Creator of Lava Love and other Golden Pacific Island Sauces

Recipe:
Prawns Island Style! AND Lava Love bbq'd Oysters!

Lava Love bbq'd Oysters!

16 Pacific Oysters
Lava Love Sauce
lemon wedges

Place oysters cup side down on a hot grill. As each shell bubbles around the edge, use a knife to pry it open and cut the muscle under the top shell (wear gloves and try not to lose the oyster liquid inside). Add a few shakes of Lava Love Sauce to each open oyster. Close bbq cover for a few more minutes; serve bubbly hot oysters with lemon wedges!

Prawns Island Style!

Light the tiki torches and dust off the ukelele! Frank's festive prawns & oysters for a party of 4.

16 large prawns, tails on, shelled & deveined

Marinade: 3 parts Golden Pacific Island Chili Sauce (Honey Chili, Lemon Chili or Maple Chili) to 1 part white wine, beer, cider, cooking sherry or lemon-lime soda (make enough of marinade to cover prawns)

Coating: 2 cups flour on a plate for dredging. 1 to 2 cups sweetened shredded coconut mixed with 2/3 to 1 cup Panko (bread crumbs)

For deep frying: 6 cups +/- vegetable oil (peanut oil is good choice for high heat frying)

Garnish: lemon &/or lime wedges, more Golden Pacific Island Chili Sauce (your choice) chopped cilantro or shredded lettuce