

Rosemary Butter Prawns

Serves 4:

Ingredients

1 1/2 pounds head-on prawns, or jumbo wild shrimp
1/2 cup (2 sticks) unsalted butter
4 to 5 large garlic cloves, pressed
1 thai or serrano chili, thinly sliced, or 1 teaspoon hot sauce
2 tablespoons worcestershire sauce
juice of a large lemon
kosher salt and freshly ground black pepper
2 to 3 large rosemary sprigs

lemon wedges for garnish

Preparation

Preheat the oven to 400 degrees.

Lay shrimp out in a single layer in a large skillet (preferably cast iron).

In a small saucepan, melt two sticks of unsalted butter over medium low heat until bubbling.

Push garlic cloves through a press and add to melted butter.

Add the sliced chili or hot sauce, worcestershire sauce and lemon juice to saucepan.

Season to taste with kosher salt and freshly ground black pepper.

Top shrimp with sprigs of fresh rosemary, and pour the warm butter sauce over all.

Place the skillet in preheated oven and cook for 3 to 4 minutes.

Remove the skillet and turn the shrimp, making sure to coat well with the sauce.

Return to oven and cook for 2 to 3 more minutes, or until the shrimp are just pink and opaque.

Be careful not to overcook these--you can easily dry them out.

Immediately portion the shrimp in bowls, topping with plenty of butter sauce.

Serve with lemon wedges and lots of crusty bread to soak up all the juices.

passioneats | 2.22.2012

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