

ALBION RIVER INN

WHERE THE ALBION MEETS THE SEA

Lime and Ginger Grilled Prawns with Cilantro-Garlic Butter

Note: 2 lbs. Prawns will serve approximately 5 people.

Prawn Marinade:

Ingredients:	½ cup	Soy Sauce
	¼ cup	Lime Juice
	½ cup	Olive Oil
	2 tbl.	Garlic - minced
	1 tbl.	Horseradish
	2 tbl.	Ginger - minced
	2 tbl.	Cilantro - chopped
		Fresh cracked pepper to taste

Method: Combine all ingredients in food processor or blender and blend. Marinade prawns for no more than 2 hours. Grill or broil prawns and sauce with Cilantro-Garlic Butter (below).

Garlic-Cilantro Butter:

Ingredients:	½ tbl.	Peanut Oil
	1 tbl.	Garlic - minced
	1 tbl.	Shallots - minced
	1 oz.	White Wine
	1 oz.	Pineapple Juice
	1 oz.	Heavy Cream
	1 oz.	Lime Juice
	2 tbl.	Butter
	1 tbl.	Cilantro - chopped

Method: Lightly brown garlic and shallots in white wine and pineapple juice, reduce slightly, add cream and lime juice and reduce until almost dry. Add butter and cilantro off of the heat.

Chef Stephen Smith
Albion River Inn Restaurant
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