

ENTERTAINING AT HOME

by PRIVATE CHEF ALBRICH



NEW WORLD GARLIC PRAWN APPETIZER

Served with Yucca, Mojo and Mango Salsa with Thai Basil



As we go into the summer months, South Florida gets quite hot, and outdoor BBQs are all around us. This month Chef Albrich will prepare garlic prawns with a quick. For your next affair, think about having a BBQ party. Chef Albrich can prepare mouth watering marinated meats and seafood on the grill. Whether you have 10 guests or over 200 guests, Chef Albrich will prepare the best BBQ you ever tasted. Today's recipe can be prepared on the grill on the stove.

Ingredients (yields 2 servings)

Prawns

2 large prawns
2 tbsp olive oil
2 large garlic cloves pressed
1 lime
Salt & pepper to taste

Yucca & Mojo

1 cup of diced yucca
2 large garlic cloves
2 tbsp olive oil
2 limes
Salt to taste

Mango Salsa

1 large mango
1 lime
1 tbsp maple syrup
1 red mini pepper
Thai basil (spicy)
1 tsp vinegar
Salt & cayenne pepper to taste

Preparation

Peel, de-vein and wash the prawns (leave tails on). Salt & pepper to taste and marinate for 2-4 hours in 2 tbsp olive oil, 2 large garlic cloves pressed and the juice of 1 lime.

Peel the yucca and dice making sure to remove the inside "string". Boil in salted water until soft. Place cooked yucca in a pan over medium heat with 2 tbsp olive oil, 2 large garlic cloves pressed and the juice of 2 limes. Toss until golden.

Take the large mango and dice 1/2 of it and place the other half in a blender. Add maple syrup, juice of 1 lime, vinegar and salt to taste. Blend for a short time. Add this mix to the diced mango.

Cook prawns over medium heat until just done on both sides. Do not overcook. Plate as in the photo and decorate with the Thai basil leaves.

Place some yucca in the middle of a plate, surround with the mango salsa, stand prawn in center and decorate with Thai basil leaves. Enjoy!

Plate food to look like the picture above and enjoy your meal!

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