

Rosanna's Pairings

April 5, 2015

Sweet and Sour Prawns

Pairs well with MONTAKARN Tippy-toe Un-oaked"

- ¼ cup upacked brown sugar (I like to use coconut plan sugar)
- 2 tsp fresh lemon zest
- 2 Tbsp fresh lemon juice (taken from the grated lemon above)
- 2 Tbsp sesame oil
- ½ tsp Tabasco
- 1 pound (about 20) large cooked and peeled shrimp)

Mix all ingredients (except shrimp) in a bowl. Cover with a secure lid or you can use plastic wrap. I prefer a secure lid so you can shake to mix. Add ½ tsp of salt to marinade (if you want to add salt).

Add shrimp to marinade. Depending on what you chose to use above, stir or shake the bowl several times to mix shrimp with the marinade. Place bowl in fridge for two hours and to the suggested no more than eight hours (or it will get mushy). I prefer to marinade for two hours.

Right before serving, add the next 3 ingredients to bowl with shrimp and marinade.

2 peeled garlic cloves, finely chopped

¼ cup mint leaves, finely chopped

¼ cup cilantro, finely chopped

Pour marinade and shrimp in serving bowl. Serve and enjoy.