

Prawns Wrapped with Prosciutto and Basil

Serves 4

Skewered appetizers like this one are a festive way to kick off a meal. The trio of flavors in this recipe is uncomplicated and versatile—enjoy these prosciutto and basil wrapped prawns as a side to a great steak, atop a green salad, or as a flavorful adornment to a pizza.

Ingredients

12 prawns (10 to 16 per lb.), tails on
12 slices prosciutto ham
12 large basil leaves
8 bamboo skewers
8 oz. arugula
2 Tbsp. extra virgin olive oil
Salt and pepper to taste

Method

Oven Temperature: 570-600 degrees

- De-vein, shell, and rinse prawns. Pat dry.
- Wrap each prawn in a basil leaf first and then, a slice of prosciutto. Take care to leave the head and tail slightly exposed.
- Skewer 1 wrapped prawn with 2 skewers, inserting the first skewer just in front of the tail, and the other skewer close to the head. Repeat this process with the same skewers, until there are 3 prawns on each set of skewers, forming a prawn “ladder.” You will end up with a total of four sets of skewers.
- Preheat two sizzle platters. Cook 2 skewers per platter in the searing sauté zone for 3 minutes. Turn the skewers over, and cook for 3 more minutes, or until prawns are just done.
- Toss the arugula in the olive oil, salt, and pepper.
- Divide the arugula salad equally between four appetizer plates, and place one ladder of prawns on each salad.



www.woodstone-corp.com (800)-988-8103