

## GARLIC PRAWNS

### **Ingredients:**

4 lbs raw jumbo prawns, peeled & butterflied

6 tbsp parsley, chopped

2 tsp chili flakes

8 tbsp olive oil

8 – 12 garlic cloves, thinly sliced

8 – 12 tbsp dry sherry

### **Directions:**

1. Heat oven to 425°.
2. Place shrimp in baking dish(es), cover with remaining ingredients except parsley.
3. Bake for 8 – 12 minutes or until pink and sizzling.
4. Sprinkle with parsley & serve with crusty bread & lemon wedges.

WNK

10/24/12