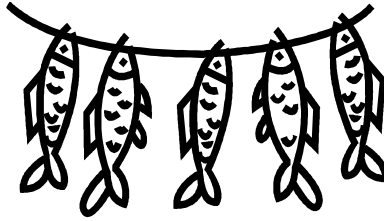


George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



Garlic Prawns

3 lbs pounds 26-30 count prawns
4 tbsp chopped garlic
4 oz olive oil
1 tbsp coarse sea salt
2 tbsp lemon juice

Sauté the garlic in olive oil until translucent.

Add the prawns and salt. Toss to coat the prawns with olive oil and cook just until the prawns are pink, approximately 5 minutes. Add the lemon juice. Arrange the prawns, top with oil, garlic and lemon juice left in pan

Fun Fact:

To grow, prawns shed their old exoskeletons and form new, larger ones.

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