



Drunken Prawn Tostada

Ingredients:

200 g Ocean Wise Side Stripe prawns, peeled
2 Tablespoons either canola oil, olive oil or butter
¼ cup BC sweet peppers, diced small
¼ cup BC green onions, sliced
2 Tablespoons “Krupnik” from Wayward Distillery (or other 40% spirit for example Rum or Tequila)
¼ cup “Compliments” fresh salsa
“Compliments” Round Tortilla Chips
“Compliments” fresh Guacamole

Have all your ingredients and something to stir with handy, as this process will be fast. Heat a large frying pan over medium high heat. Add your oil or butter. When the pan is quite hot, add your prawns and let cook for around a minute. Stir or flip prawns to cook the other side. Add the peppers and the green onions. Cook for 1 – 2 minutes.

To Flambé:

Have a BBQ lighter ready.
Add the alcohol all at once – if the pan is hot enough it will ignite on its own otherwise you can light it with the BBQ lighter.

Add the salsa, toss to coat everything and remove from heat.

To build the tostada:

Spoon a dollop of guacamole onto the tortilla chip. Add a prawn and some of the cooked pepper mixture.

Top with hot sauce if desired.

Enjoy!