# Grilled Shark Bay prawns with tomato, fetta and ouzo

This is a very ‘Greek-style’ method, inspired by a visit to Chris’s Restaurant in Beacon Point many years ago.

Serves 6

For the sauce.

2 tbsp extra virgin olive oil

2 cloves garlic crushed

1 medium brown onion finely chopped

100ml white wine

2 dried bay leaves

2 tins organic chopped tomatoes

salt and pepper to taste

Place the olive oil into a warmed saucepan. Add the garlic and cook gently for 30 seconds. Add the onions and cook until soft but not browned. Add the white wine and reduce until almost gone. Add the bay leaves, tomatoes and cook gently for 30 minutes until slightly thickened. Remove the bay leaves, season and set aside until required.

30 ml extra virgin olive oil

3 cloves garlic crushed

1 lemon

Salt and pepper

36 green prawns (peeled & deveined)

60ml ouzo

150gm crumbled feta

1 cup chopped flat leaf parsley

Combine in a bowl the olive oil, garlic, the zest of a lemon and season. Add in the prawns and mix well.

Place the prawns onto metal skewers or in a wire clamp.

Place the lemon halves and prawns over glowing coals, adding several small sprigs of rosemary during the cook. Grill the prawns for 2 minutes on each side. When just cooked, place the prawns into a warmed frypan, add the ouzo and carefully ignite to burn away the alcohol. Remove the lemon halves when the flesh side is well charred. Finish the prawns with a splash of olive oil, chopped parsley, charred lemon juice, salt and cracked pepper.

To serve, place a spoon of the sauce onto a heated plate and top with 6 prawns. Finish with some crumbled feta and a drizzle of the extra virgin olive oil.