



Posted on 11 October 2012

by ewfood

Chili-Garlic Crab and Prawns

Ingredients

3 king crabs – only meat chunks
15 raw jumbo prawns – keep shells
8 cloves garlic – chopped small
1 or 2 big red chili – chopped thin
1 cup red or white grape juice
1 tbsp balsamic vinegar
1/2 tbsp lemon juice
1 lemon – wedges for garnishing
Bunch of parsley
Salt to taste

Preparation

- 1 To begin with, in a large frying pan – heat up some oil on low-medium heat.
- 2 Then add the prawns and allow it to cook for 2 – 3 minutes.
- 3 Stir around just one time.
- 4 Thereafter, throw in the crab along with the sliced garlic and chopped up chili.
- 5 Season with some salt and a pinch of pepper.
- 6 Now you can reduce the heat – cover and allow the prawns and crabs to cook for a few minutes.
- 7 After that's done, throw the parsley in the pan and stir.
- 8 Then increase the heat.
- 9 Now add the lemon juice, balsamic vinegar and the red or white grape juice.
- 10 Let this cook for a good while – until the liquid reduces.
- 11 Garnish with the cut up lemon wedges and serve immediately.
- 12 Thick chunks of bread – to mop up yummy flavoured sauce – will go along perfectly with this dish.

Cooks Note
