

Santa Fe Prawns



Ingredients:

1 ½ lbs prawns
½ cup salsa
1/3 cup pimiento stuffed olives, drained
2 tsp vegetable oil
2 tsp lime juice
1 tsp capers, drained

Directions:

Shell and de-vein shrimp, place in boiling water or grill them for 5 minutes.
Cook in water for 2-3 minutes and drain.
Combine with remaining ingredients in plastic bag and fasten tightly. Refrigerate for at least 4 hours, or up to 24 hours, turning occasionally.
For each prawn, spear 1 olive and 1 prawn.
Serve with additional salsa. Makes approximately 8 servings.