

PRAWNS AND SQUID WITH ALFONSO'S SECRET SAUCE

Ingredients

4 tiger prawns
4 king prawns
2 large squid (cleaned)
2 garlic cloves
Pinch of salt
1 lemon
1 teaspoon chicken stock
1/4 cup of olive oil
250 grams butter
2 tablespoons fresh coriander leaves chopped

Directions

1. In a large mortar, crush garlic with a pinch of salt.
2. In a separate bowl, add lemon juice, the crushed garlic, chicken stock and olive oil and stir well. Set aside and prepare seafood.
3. Wash the prawns, leaving the shell on them. Slice them down the middle and let them rest in the special sauce mixture for a few minutes.
4. Place the prawns open with the flesh side down.
5. After a few minutes turn the grill over and cover them with the sauce mixture.
6. Once the prawns are cooked remove them and set on a separate plate.
7. Clean the squid and leave in the sauce.
8. Place them on the grill, and add a little more of the marinade.
9. While the squid is grilling, in a separate pot place remaining sauce and then melt the butter and taste to make sure there is enough salt. If not add some of the chicken stock.
10. Once the squid is cooked remove from the grill and place on a separate plate.
11. Drizzle the melted butter over the top of the tiger prawns, king prawns and squid.
12. Serve with freshly chopped coriander leaves and a wedge of lime.

