

SMOKIN' RED HOT FIREHOUSE PRAWNS
FROM CAPTAIN "CHEF" JOHN FIERRO
SACRAMENTO CITY FIRE DEPARTMENT, ENGINE 14
HOT CHEFS 911! FUNDRAISER FOR THE FIREFIGHTER'S BURN INSTITUTE
MARCH 15, 2008

Serves 4

INGREDIENTS:

¼ CUP OF EXTRA VIRGIN OLIVE OIL
2-4 LARGE CLOVES OF GARLIC, CRUSHED
½ TEASPOON OF HOT PEPPER FLAKES
1 POUND OF PRAWNS, 15/20 COUNT PER POUND, PEELED WITH TAILS LEFT ON & DE-VEINED
1 TEASPOON OF SMOKED PAPRIKA
1 TEASPOON OF KOSHER SALT OR FINE SEA SALT
2 SHOTS OF DRY SHERRY--OFF DUTY (ABOUT 2 TO 3 OUNCES)
2 TABLESPOONS OF UNSALTED BUTTER, CUT IN SMALL PIECES, ROOM TEMPERATURE
1 LOAF OF CRUSTY BREAD

TECHNIQUE:

IN A 10-12" FRYING PAN, HEAT OLIVE OIL & CRUSHED GARLIC OVER MEDIUM HIGH.
ADD THE CHILI FLAKES. AS SOON AS THE OIL GETS "SMOKIN HOT" ADD THE
PRAWNS. SWIRLING THE PAN, COOK THE PRAWNS UNTIL THEY JUST TURN PINK.
SEASON WITH SALT & PAPRIKA. FLAMBE CAREFULLY WITH SHERRY. TURN OFF HEAT.
STIR IN BUTTER TO THICKEN SAUCE. SERVE IMMEDIATELY IN A WARMED BAKING DISH
WITH CRUSTY BREAD FOR AN APPETIZER.