



EL GAUCHO WICKED SHRIMP

Ingredients:

1 lb. Prawns - size 21-25's
1/4 lb. Butter
1 1/2 tsp. Garlic, Minced
1 1/2 tsp. Lee & Perrins Sauce
1 1/3 Tbls. Wicked Spice
1/2 cup Shrimp Stock Or Fish Stock
1/4 cup Beer
Grilled Tuscan Bread Slices

Procedure:

Melt 1/2 of the butter in skillet(1/8 lb) on med-high heat. Add garlic, L&P, 1 1/3 Tbls. Wicked Spice and prawns and sauté 2-3 min. Add beer and stock, cook 2 min. and swirl in remaining butter.

Beef Diablo: Substitute 1 pound of chopped top sirloin or any high end beef for the prawns and 1/2 cup beef stock for the shrimp stock. **Chicken Diablo:** Substitute 1 pound of chicken and 1/2 cup chicken stock.

Recommendations:

Treat Wicked Spice just like red chili flakes. They have a similar heat intensity. Sprinkle on pizza, in pasta sauce and soups. Wicked Spice adds a delicious firey kick to almost any meal.

El Gaucho

ELGAUCHO.COM

AVAILABLE AT ALL
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