

Grilled Tiger Prawns in Whiskey, Chili and Garlic Marinade,

Fried Onion Rice

Serving Size: 50 Servings

Categories: Seafood Entrée - Crown Grill



Cost Per Serving	
\$	2.24

Action	Date	Initials
Created	8/13/2012	CR
Revised:	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
5.500	kg	Shrimp	300 x raw P&D 26-30	20-100000730
0.200	kg	Garlic	chopped	20-100000869
0.200	kg	Ginger	chopped	20-100000818
0.100	kg	Chilies	chopped	20-100000873
0.100	kg	Cilantro	chopped	20-100000883
5.000	lt	Peri peri marinade	see recipe	50-100000057
0.200	kg	Sugar		20-100001065
Salad garnish:				
0.100	kg	Fresh chilies	julienne	20-100000873
0.700	kg	Red peppers	julienne	20-100000841
0.300	kg	Red radish	julienne	20-100000847
0.200	kg	Scallion	julienne	20-100000836
0.200	kg	Red onion	julienne	20-100000838
0.020	lt	Fish sauce		20-100010189
0.600	kg	Alfalfa		20-100000822
0.200	lt	Vegetable oil		20-100001608
0.050	kg	Cilantro	chopped	20-100000883
0.050	kg	Lemon grass	minced	20-100000887
Garlic chips:				
0.250	lt	Olive oil		20-100001607
0.500	kg	Garlic	shaved	20-100000869
4.5	kg	Fried onion rice	see recipe	50-100000097

Method of Preparation:

Shrimp:

- Toss the shrimps with the garlic, ginger, chilies, cilantro, peri-peri and sugar.
 - Allow to marinate for up to 6 hours at least.
- Remove the shrimps from the marinade and char grill. Baste with the marinade as you cook.

Salad:

- Toss together the chilies, peppers, radish, scallion, onion, alfalfa, cilantro and lemon grass.
- Dress with the vegetable and fish sauce just before service. Season.

To Finish:

- Cook the garlic slices in the olive oil until golden brown, set aside.
- Heat the remaining peri peri. Bring to a boil and simmer for 10 minutes.
- Place rice 12 o'clock, shrimp around. Put a little salad on top of rice, sprinkle with garlic chips.
- Spoon heated marinade over shrimp.