



Marinated Grilled Prawns

Yield: Serves 6

Ingredients:

- 6 large prawns butterflied
- 1 tablespoons extra virgin olive oil
- 2 teaspoons tarragon minced
- 2 teaspoons Italian parsley minced
- 2 teaspoons cilantro minced
- *(Other herbs can be used if desired)*
- Sea salt (to taste)
- Fresh cracked black pepper (to taste)

Directions:

1. Place the prawns in a medium sized bowl. Toss the prawns with olive oil and all the herbs. Cover and place the bowl of prawns in the **Sub-Zero** refrigerator for an hour.
2. Preheat the **Wolf Sealed Range Top Char-broiler**. Pull the prawns from the refrigerator and season them with salt and pepper. Place the prawns on the Char-broiler and grill on all sides, 2-3 minutes, until pinkish orange in color and cooked through. Serve with lobster ravioli and shellfish cream sauce.