

# Spanish Prawns

- 2 lbs fresh prawns
- 1 lemon, sliced thin
- 1 red onion, sliced thin
- 1/2 c. pitted black olives, sliced
- 2 Tbsp. chopped pimiento
- 1/2 c. olive oil
- 1 Tbsp. white wine vinegar
- 1 clove garlic, chopped
- 1/2 bay leaf, broken
- 1 Tbsp. dry mustard
- 1/4 tsp. cayenne
- Fresh ground pepper
- Cilantro

Cook shelled and deveined prawns until pink, about 3 minutes. Drain and put in bowl. Add lemon and onion slices, olives and pimiento; toss. Mix remaining ingredients and pour over prawns. Refrigerate at least 2 hours. Toss with a little chopped fresh cilantro just before serving.

*Accompany with Cooper-Garrod Chardonnay*