

# Classic Prawn Cocktail

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## Ingredients

400g cooked prawn  
4 Little Gem lettuces, washed and trimmed  
5 heaped tbsp mayonnaise  
5 tbsp tomato chutney  
2 tsp Worcestershire sauce  
tiny splash Tabasco or hot sauce  
squeeze lemon juice  
paprika, for dusting  
4 tsp snipped chive

## Method

### Step 1

Break the lettuces into individual leaves, then divide the leaves evenly between 6 small glass bowls.

### Step 2

Sprinkle the prawns over the lettuce and season with black pepper.

### Step 3

Mix the mayonnaise, tomato chutney, Worcestershire sauce and Tabasco together. Season to taste with lemon juice and salt and pepper, then spoon sparingly over the prawns. Dust the top with a little paprika and sprinkle with chives. Serve immediately. Delicious with brown bread.

THE  
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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