

Classic Prawn Cocktail

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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