

Mexican Cola Cured Prawns

Servings: 3

INGREDIENTS

- 2 lb prawns
- 4 ea Chef's Line™ Craft Mexican Cola
- 4 ea sweet potatoes
- 1 ea pineapple, small dice
- 1 lb red bell pepper
- 3 oz green onion
- 1 oz banana pepper
- 1 lb jicama, peeled, julienned
- ½ oz fresh basil, chiffonade
- 1 oz Rykoff Sexton™ 100% Key Lime Juice
- ½ t Jamaican jerk seasoning

PREPARATION

Reduce 4 bottles of cola in sauce pan to a glaze. Cool. Clean prawns and place into cola glaze. Refrigerate. Peel and slice yams into thin medallions. Pan fry until golden brown on both sides. Pat dry. Toss in cinnamon sugar.

Toss together the pineapple, green onions, peppers, jicama and basil. Drizzle with key lime juice and jerk seasoning. Pan sear the prawns, careful not to scorch. Serve on top of crisp yams. Top with pineapple salsa.

