



IL MITO is located at 6913 W North Avenue, Wauwatosa, WI 53213

## Appetizer of Herbed Broiled Prawns

### Ingredients

- 20 large shrimp Shelled and deveined
- 1 cup olive oil
- Juice of 3 lemons
- 2 oz soy sauce
- 1 oz of good balsamic
- 1/4 cup finely chopped parsley
- 3 tablespoons of fresh tarragon, chopped coarsely

### Directions

1. Wash the shrimp thoroughly and place them in a large bowl. Combine olive oil, lemon juice, soy sauce, balsamic, parsley and tarragon. Let the shrimp stand in this mixture for at least 2 hours, tossing them around now and then so that they will be equally marinated.
2. When you are ready to cook, remove all racks from oven except the lowest one and preheat to broil.
3. Remove the shrimp from marinate and arrange on a cookie rack sitting on a cookie sheet. Broil and cook for three minutes on each side, turning twice. They should be tender, moist and lightly charred.
4. Meanwhile, take 1/3 of the marinade, bring to a boil and reduce to a glaze. Let cool then add 1 tablespoon of mustard and 1 tablespoon of mayonnaise. Serve as a dipping sauce.
5. As soon as you remove the shrimp from the broiler lightly season with sea or kosher salt. Serve with the dipping marinade and have finger bowls and pass plenty of paper napkins. And some good bread sliced very thin.