

# Shenandoah Vineyards

## PRAWNS SHENANDOAH VALLEY STYLE

*2 lbs. Prawns	1 cup flour
1/2 lb. seedless grapes	1 lemon
2 to 3 Tbsp. butter	1 Tbsp. shallots
Pinch of sugar	1/4 to 1/2 cup <b>Shenandoah Sauvignon Blanc</b>
1/4 cup clam juice	1 to 2 Cups heavy cream or cream fraiche
Pinch of salt & cayenne pepper	1 to 2 Tbsp. chives

Saute shelled prawns in butter until tender and brown. Remove prawns to a platter. Add lemon juice, grapes and sugar. Deglaze with wine and add shallots. Reduce and add clam juice. Add cream & reduce. Add butter, chives and seasonings.

Pour sauce over prawns. Excellent served with rice pilaf.

\*Salmon, scallops or mussels can be substituted for prawns.

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