

Santa Fe Prawns



1 ½ lbs prawns

½ cup salsa

1/3 cup pimiento stuffed olives, drained

2 tsp vegetable oil

2 tsp lime juice

1 tsp capers, drained

Shell and de-vein shrimp, place in boiling water or grill them for 5 minutes.

Cook in water for 2-3 minutes and drain.

Combine with remaining ingredients in plastic bag and fasten tightly. Refrigerate for at least 4 hours, or up to 24 hours, turning occasionally.

For each prawn, spear 1 olive and 1 prawn.

Serve with additional salsa. Makes approximately 8 servings.