



Peter Canlis Prawns



Jim – Four Guys and a Tomato

Event: Pandemic Zoom Cooking Demonstrations – January 12, 2021

Inspired by: Canlis Community College

Seattle's [Canlis Restaurant](#) pivoted several times during the 2020 pandemic to keep their staff employed. One unique venture was [Canlis Community College](#) where they produced dozens of online lectures ranging from cooking, spirits, travel, Seattle history, aerobics with the Pacific Northwest Ballet, and more. Students enrolled for \$25, and they could purchase class ingredient boxes. All proceeds above expenses went to support of [FareStart](#). Close to 2000 students enrolled, and about 50 [videos](#) were created.

Chris and Alice Canlis shared one of the most requested menu items served at Canlis since the opening of the restaurant in 1950 – [Peter Canlis Prawns](#). One cannot always find them on the menu because of seasonality. Canlis chefs typically use fresh spot prawns.

Ingredients: (per person)

- 1 T Olive Oil
- 6 Large Prawns
- 1 t Chopped Garlic
- 2 T Dry Vermouth (such as Noilly Prat)
- 2 T Freshly Squeezed Lemon Juice
- 2 T Cold Unsalted Butter Cut in Pieces
- Salt and Pepper to Taste



Directions:

1. Clean and butterfly the prawns, leaving the tail on.
2. Heat olive oil in a large skillet over medium-high heat until it just begins to smoke. Turn the heat to medium and add the prawns. Cook until lightly browned (about one to two minutes per side). The prawns should have a hard edge while still medium rare (tender and juicy on the inside).
3. Pour off remaining oil. Sprinkle with salt and pepper to taste. Add the garlic and vermouth and simmer until reduced by half. Add the lemon juice. Continue to reduce for one minute, shaking the pan gently.
4. Remove the pan from the heat and add the butter. Swirl the pan to gently melt the butter and incorporate it into the pan juices.
5. Spoon the prawns and butter sauce onto individual plates and serve immediately.