

FUMÉ BLANC

Cornmeal Crusted Prawns

Dry Creek
VINEYARD

20 EACH	prawns, large (16/20) peeled, de-veined
3 CUPS	milk
2 CUPS	cornmeal, fine
1 TBL	garlic powder
½ TBL	ground cumin
1 TBL	black pepper, freshly ground
1 TBL	kosher salt
¼ CUP	olive oil
½ CUP	sour cream for garnish

METHOD Combine the milk and prawns and let marinated for 20 minutes. Blend cornmeal, garlic powder, ground cumin, black pepper and kosher salt. In a 10" sauté pan heat the olive oil. Dredge the shrimp in the cornmeal mixture. Cook in the sauté pan on medium heat in two batches for about 2 minutes on each side.

Serve with citrus marinated vegetable salad and garnish with sour cream.