

# Easy Basque Prawns Light Up the Holiday Menu

(NAPSA)—Looking for something different this holiday season? Try this easy and elegant prawn dish from [www.californiatomatoes.org](http://www.californiatomatoes.org) once and you'll have requests for many encore performances.

In the southwest of France, and down into northwestern Spain lies the rich and unique culture of the Basque people. Together the French Pays Basque and the Spanish Pais Vasco form an area of seaside resorts and towering mountains that has become the darling of the food world.

La Nueva Cocina Vasca (New Basque Cuisine) is deeply rooted in the flavors of the region, but one chef in California has renovated and broadened it without discarding its essential character using both imported Basque ingredients and California-grown ingredients.

Gerald Hirigoyen of San Francisco, has incorporated a new West Coast style with his heritage cuisine. The result is light, exciting dishes with interesting flavors that have caused his restaurants, Piperade and Bocadillos, to be listed among the critics' favorites in this city renowned for its food. An excellent example is this prawn dish whose fresh lemon juice combines with the sweet California tomatoes, prawns and pastis for a very special holiday entrée that is a welcome change from the usual fare.

More recipes from Chef Hirigoyen and other respected chefs can be found at [www.californiatomatoes.org](http://www.californiatomatoes.org).

## Sautéed Prawns with Lemon and California Tomatoes

By Gerald Hirigoyen, Piperade,  
San Francisco

Photo by Lori Eanes

**2 tablespoons olive oil**  
**1½ pounds of shrimp (about 30 medium), shelled and de-veined**



The delightfully different tastes of Basque cuisine may soon become a holiday tradition, with dishes such as this one featuring sautéed prawns and California tomatoes.

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- 1 14.5-oz. can whole California tomatoes, drained and cut into strips**
  - 3 tablespoons pastis\*, such as Ricard or Pernod**
  - 3 tablespoons freshly squeezed lemon juice**
  - 8 tablespoons (1 stick) unsalted butter, cut in small pieces**
  - 2 tablespoons julienned fresh basil**
  - 1 tablespoon chopped fresh parsley**
  - 1 tablespoon snipped fresh chives**
  - Kosher salt**
  - Freshly ground white pepper**

Warm the olive oil in a large sauté pan over high heat. Add shrimp and sauté for about 2 minutes, stirring frequently. Add the tomatoes and the pastis, then flambé until the flame dies out.

Add the lemon juice, butter, basil, parsley, and chives and season with salt and pepper to taste. Swirl the pan over the heat just until the butter is completely melted into the sauce. Take care not to boil, or the sauce may separate.

Serves 4

\*Pastis is a French liquor flavored with aniseed.