Lemon Prawn Pate'

The Essential Appetizers Cookbook (1999) Whitecap Books

Servings: 8

3 1/2 ounces butter
3 cloves garlic, crushed

1 1/2 pounds prawns, peeled and deveined

1 teaspoon lemon rind, grated

3 tablespoons lemon juice

1/4 teaspoon grtaed nutmeg

salt (to taste)
pepper (to taste)

2 tablespoons mayonnaise

2 tablespoons fresh chives, freshly chopped

In a frying pan, melt the butter. When it sizzles, add the garlic and prawns. Stir for 3 to 4 minutes or until the prawns are pink and cooked through. Cool.

Transfer to a food processor. Add the lemon rind, lemon juice and nutmeg. Process for 20 seconds or until roughly puree'd.

Season and add the mayonnaise and chives. Process for 20 seconds or until combined.

Spoon into a dish. Chill for at least one hour, or until firm.

Per Serving (excluding unknown items): 117 Calories; 13g Fat (96.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 122mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 2 1/2 Fat.

Appetizers

Dar Carrina Mutritional Analysis

| Calories (kcal): | 117 | Vitamin B6 (mg): | trace |
|--------------------------------|-------|-----------------------------------|----------|
| % Calories from Fat: | 96.0% | Vitamin B12 (mcg): | trace |
| % Calories from Carbohydrates: | 3.1% | Thiamin B1 (mg): | trace |
| % Calories from Protein: | 0.9% | Riboflavin B2 (mg): | trace |
| Total Fat (g): | 13g | Folacin (mcg): | 2mcg |
| Saturated Fat (g): | 7g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 4g | Caffeine (mg): Alcohol (kcal): | 0mg 0 |
| Polyunsaturated Fat (g): | 2g | % Pofuso | n n% |
| Cholesterol (mg): | 28mg | Food Exchanges | |
| Carbohydrate (g): | 1g | | |

| Dietary Fiber (g): | trace | Grain (Starch): | 0 |
|--------------------|-------|----------------------|-------|
| Protein (g): | trace | Lean Meat: | 0 |
| Sodium (mg): | 122mg | Vegetable: | 0 |
| Potassium (mg): | 19mg | Fruit: | 0 |
| Calcium (mg): | 7mg | Non-Fat Milk: | 0 |
| Iron (mg): | trace | Fat: | 2 1/2 |
| Zinc (mg): | trace | Other Carbohydrates: | 0 |
| Vitamin C (mg): | 4mg | | |
| Vitamin A (i.u.): | 423IU | | |
| Vitamin A (r.e.): | 99RE | | |

Nutrition Facts

Servings per Recipe: 8

| Amount Per Serving | | | | |
|---|------------------------------------|--|--|--|
| Calories 117 | Calories from Fat: 112 | | | |
| | % Daily Values* | | | |
| Total Fat 13g Saturated Fat 7g Cholesterol 28mg Sodium 122mg Total Carbohydrates 1g Dietary Fiber trace Protein trace | 20% 33% 9% 5% 0% 0% | | | |
| Vitamin A Vitamin C Calcium Iron | 8% 6% 1% 0% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.