

Hen Harrier Battered King Prawns

Ingredients:

6 medium sized King Prawns with tails on
250g plain flour
10 fl oz Hen Harrier
10 fl oz soda water / sparkling mineral water

Method:

1. Mix the flour and Hen Harrier together until you have a smooth batter.
2. Coat the prawns in the batter and then fry in hot oil.
3. The batter will fry crisper if no salt is added and it is not refrigerated.
4. Serve with flavoured mayonnaise dips.

