

Due Vigne *Recipe*



Prawns in Ponzo Sauce

Ken Musso

Recommended Wine: Due Vigne Viognier

INGREDIENTS

- 4 Tbsp soy sauce
- 4 Tbsp lime juice
- 4 Tbsp orange juice
- 4 Tbsp brown sugar
- 4 Tbsp oil
- 1/2 tsp Asian chili sauce
- 1/2 Tbsp finely minced ginger
- 1 clove garlic, finely minced
- 1/4 cup fresh basilico, chopped

DIRECTIONS

Mix above in a bowl. Clean and de-vein medium to medium large shrimp, grill until pink and serve with small dipping bowls with the Ponzo Sauce. Coat the grilled shrimp liberally for an excellent experience with Due Vigne Viognier!