



Due Vigne Wine Club Recipes

PRAWNS IN PONZO SAUCE

Ken Musso

Recommended Wine: Due Vigne Vioblanç

INGREDIENTS:

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

PREPARATION:

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 Vioblanç.