COASTAL ISLAND FISHING ADVENTURES

... Your Adventure Starts Here!

Our commitment since day one is to provide you with an exciting and enjoyable, yet a memorable and relaxing experience.



Campbell River's most recommended choice in Guided Sport Fishing!

Acadian Prawns

- 4 large garlic cloves
- Fresh ground pepper
- 3 fresh basil leaves (or 1 tsp dried)
- 2 bay leaves crumbled
- Pinch of salt
- 1 tsp paprika
- 10-12 crushed chili flakes depending on how hot you want it
- ½ cup butter
- 1 pound of peeled raw prawns

With a mortar and pestle, combine all ingredients except butter and prawns until it is a chunky paste. Heat butter in large frying pan or wok. Add prawns and cook 2-4 minutes and add paste. Eat immediately. Extra sauce can be dipped in French bread.

