

Fuzz's Seafood Sauce

Great with prawns

Serves around 4-8

Ingredients:

- 600ml cream (make sure it can be whipped)
- 5 tablespoons tomato ketchup
- 1 teaspoon fish sauce
- 7-10 drops Tabasco Sauce (optional depending on taste)
- 2 Tablespoons scotch whiskey (optional but preferably a peaty, smoky single malt)
- Salt
- Pepper

Method:

1. Place cream, ketchup, fish sauce, scotch and tobacco sauce into a mixing bowl
2. Start to whip cream. When getting slightly thicker add salt and pepper to taste.
3. Continue whipping till thick but smooth. Be careful not to over whip or it will separate and start going to butter.
4. Serve in a bowl for people to take what quantities they desire