

## Two Delicious Recipes for Valentine's Day

Here are two delicious recipes you can use to cook a memorable Valentine's Day meal at home.

### Valentine's Day Prawns

#### Ingredients:

- \* 3/4 pound Medium prawns, peeled and deveined
- \* 2 teaspoons Cornstarch
- \* 1 teaspoon Sesame oil
- \* 1/4 teaspoon Salt
- \* 1 pinch White Pepper
- \* 3 tablespoons Ketchup
- \* 2 teaspoons lemon juice
- \* 1/2 teaspoon chili sauce
- \* 1 cup Broccoli flowerets
- \* 1 tablespoon Salad oil
- \* 1 teaspoon Minced garlic
- \* 1 tablespoon sherry
- \* 1 pinch White pepper

#### Directions:

In a small bowl, combine cornstarch, sesame oil, salt and a pinch of white pepper. Add prawns and stir to coat. Cover and marinate in refrigerator for 30 minutes.

In a small bowl, mix together ketchup, lemon juice, and chili sauce. Set aside.

In a medium-size saucepan, bring 2 inches of water to a boil. Add broccoli and simmer until crisp tender, about 1 1/2 minutes. Drain broccoli, rinse under cold water until cool then drain again.

Arrange broccoli in center of serving platter; set aside.

Place a wok over high heat. When wok is hot, add oil and swirl to coat the surface. Add garlic and prawns and stir-fry until shrimp turns pink, about 2 minutes. Remove half the prawns from the wok and set aside.

Add wine and pinch of pepper to the prawns remaining in the wok; stir to coat completely. Place the prawns on one side of the platter.

Return reserved prawns to wok. Add chili sauce and stir to coat and heat through, about 1 minute.

Spoon prawns and sauce onto other side of serving platter.

### Chocolate Heart Valentine Cookies

#### Ingredients:

- \* 1 cup butter, softened (microwaved on low is OK)
- \* 1 1/2 cup brown sugar, packed
- \* 2 eggs
- \* 2 teaspoons vanilla extract
- \* 1 teaspoon rum flavoring (optional)
- \* 1/2 teaspoon baking powder
- \* 1/2 teaspoon salt
- \* 2 1/4 cups all-purpose flour

- \* 1/2 cup rolled oats
- \* 2 tablespoons instant coffee crystals (your choice)
- \* 2 tablespoons water
- \* 18 ounces semi-sweet chocolate chips
- \* 2 1/2 cups shredded coconut (sweetened is fine)
- \* 50 pecan halves
- \* 1 box Ghiradelli Rich & Chewy Chocolate Chip Cookie Mix

Directions:

If you seriously believe the following can be accomplished in 10 minutes, preheat your oven to 375 degrees F (190 degrees C). In a medium-sized bowl, combine the flour, baking powder and salt. In a large mixer bowl, beat together the heat-softened butter and the brown sugar until the mass is creamy. Add the half cup of rolled oats, and mix anew. Add the eggs one at a time, beating in each egg thoroughly until it is in unity.

In a small saucepan over a low heat, melt 2 1/4 cups of the chocolate chips, removing and returning the saucepan while stirring, until the chocolate is smooth. Or microwave it on low for 3-6 minutes. In a small cup, dissolve the coffee crystals in 2 tablespoons of water. Add the vanilla extract. Add some rum flavoring if desired. Stir this thoroughly into the melted chocolate, then combine with the buttered-sugar mass, and beat until it's a uniform color.

Open the Chocolate Chip Cookie Mix. Gradually add the flour mixture, beating it in until it's well blended. Then add the shredded coconut, until it's doughy. Stir in (don't grind) the rest of the chocolate chips.

Drop rounded-tablespoon globs of the dough onto \*ungreased\* baking sheets, placing each about 1 inch apart. Top 1-2 pecan halves, shaping cookies into hearts. You may have to push in the pecans and wayward chocolate bits since nothing sticks to the cookie surface. Bake in the oven for 9-10 minutes, until puffy. Cookie tops should still look kind of raw. If they look done, they're overdone.

Leave them on the cookie sheets to cool (and cook through) for 10-20 minutes, then remove with a spatula to wire racks to cool completely, giving them a good half hour to solidify.

### About the Author

This is an extract from the ebook, "[Valentine's Day Recipes](#)". Visit the site to get all 148 recipes for only \$14.97.

Source: <http://www.recipesupersource.com>