

# Recipe of the Week

## Spicy Lime Barbecued Queensland Prawns



*48 Large Green QLD Prawns—  
peeled, de-veined, tail on  
4 Limes—juice and zest  
4 Green Chillies—seeded and chopped  
4 cloves Garlic—crushed  
5cm piece Fresh Ginger, grated  
1 medium Onion, coarsely chopped*

Place the prawns and lime zest in a large, non-metallic bowl. Place the lime juice, chillies, garlic, ginger and onion in a food processor or blender and process until smooth. You may need to add a little oil to facilitate blending. Pour over the bowl of prawns and stir to coat. Cover and refrigerate for 4 hours.

Preheat barbeque to medium-high heat.  
Thread prawns onto skewers, piercing each through the tail first.  
Brush cooking plate with oil. Cook prawns for approx 5 minutes, or until opaque, turning once.

