

Recipe of the Week

Aussie BBQ Prawns

*4 Cloves Garlic-Crushed
1 Lemon-Juice and Zest
Fresh Ground Pepper to Taste
Sea Salt to Taste
2 Long Red Chillies-Finely Sliced
2 tbsp Dijon Mustard
1 tbsp Oyster Sauce
2 tbsp Olive Oil
40 Large Green Prawn
Peeled, Tail On*



Combine all ingredients in a ceramic or plastic bowl. Marinate prawns for 24 hours.

Soak bamboo skewers in water before using. Thread one prawn per skewer, lengthways starting with the tail
BBQ Prawns on high for 2 minutes on each side, or until cooked brushing with marinade.

Hint: This marinade can be made in advance and kept in the fridge until required, prawns can also be cooked shell on, with head removed