

# Recipe of the Week

## Barbecued Honey Sesame Prawns

1.5kg Green U10 Prawns  
2 tsp Crushed Ginger  
2 Garlic Cloves, crushed  
3 tbsp Honey  
1/4 cup Lemon Juice  
2 tbsp Oil  
1/2 cup Soy Sauce  
2 tbsp Sesame Seeds  
Fresh Ground Pepper



Shell prawns leaving tail intact, devein and rinse well. Combine remaining ingredients in a plastic container and toss the prawns through mix. Seal and leave to marinate for 3-4 hours or overnight, shaking container occasionally to distribute mix.

Thread prawns on skewers  
BBQ prawns over high heat for 3-5 minutes, brushing with marinate during cooking.