SPICY PRAWN SKEWERS

HEAT LEVEL 🔥 🔶 🍐

Savor the spice with our Spicy Prawn Skewers - succulent prawns expertly seasoned and grilled to perfection for a flavorful and satisfying seafood delight.

30 Mins

4 Servings

INGREDIENTS

15 uncooked prawns (300g) 30 ml (2 Tbsp) butter 60 ml (1/4 cup) cooking oil 45 ml (3 Tbsp) fresh lemon juice 30 ml (2 Tbsp) Spur Durky Sauce 125 ml (1/2 cup) Spur Peri-Peri Sauce About 5 ml (1 tsp) Spur Lemon & Peri-Peri Seasoning About 5 wooden/metal skewers 2 small lemons or limes Fresh coriander or dill to garnish

METHOD

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Remove veins from prawns and rinse in cold water.

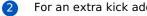
Melt butter and oil in a small heavy-based saucepan. Add prawns into pan and brown on both sides, turned frequently.

Add lemon juice and Spur Durky Sauce, Spur Peri-Peri Sauce and Spur 3 Lemon & Peri-Peri Seasoning and simmer prawns in the sauce for about 5 minutes, or until cooked and golden brown.

Thread 3 -4 prawns onto each skewer and serve with lemon slices and fresh coriander.

VARIATIONS

Place skewers on grid over moderate coals for about 5 minutes, or until cooked and golden brown. Baste frequently with sauce.



For an extra kick add chopped fresh chillies to the prawns.

TIP To devein prawns, make a slit along the back with a knife and 1 pull out the vein. If the vein is hardly noticeable, dont worry about leaving it in.

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