



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

- 1 Remove veins from prawns and rinse in cold water.
- 2 Melt butter and oil in a small heavy-based saucepan. Add prawns into pan and brown on both sides, turned frequently.
- 3 Add lemon juice and Spur Durky Sauce, Spur Peri-Peri Sauce and Spur Lemon & Peri-Peri Seasoning and simmer prawns in the sauce for about 5 minutes, or until cooked and golden brown.
- 4 Thread 3 -4 prawns onto each skewer and serve with lemon slices and fresh coriander.

VARIATIONS

- 1 Place skewers on grid over moderate coals for about 5 minutes, or until cooked and golden brown. Baste frequently with sauce.
- 2 For an extra kick add chopped fresh chillies to the prawns.

TIP

- 1 To devein prawns, make a slit along the back with a knife and pull out the vein. If the vein is hardly noticeable, don't worry about leaving it in.

