

## Prawn and Chorizo Skewers with Bloody Mary Sauce



### Ingredients

- |  |  |
|--|--|
| 8 large bamboo skewers, soaked in water for 1 hour | <b>For Bloody Mary sauce</b>                             |
| 3 Chorizo sausages, cut into 1 cm thick slices     | ½ cup tomato ketchup                                     |
| 16 peeled prawns, deveined, tails left on          | 1 tsp Worcestershire sauce                               |
| 1 tablespoon olive oil                             | 1 tsp chilli sauce or sriracha                           |
| 2 teaspoon dried oregano                           | 2 tbsp vodka (optional)                                  |
| Salt and freshly ground black pepper               | ½ tsp celery salt (or ½ stalk of celery, finely chopped) |
|  | zest of ½ a lemon  |
|  | 1 tsp lemon juice  |
|  | ¼ each red and green capsicum, finely chopped            |

### Directions

- Step 1 – Prepare the BBQ grill for direct cooking over high heat (230° to 290°C). If you are using a charcoal grill, keep a small part of the charcoal grate clear of briquettes or charcoal as a safety zone of indirect heat.
- Step 2 – Thread the chorizo and prawns on to the skewers, allowing 3 pieces of chorizo and 2 prawns per skewer. Brush the chorizo and prawns with olive oil, sprinkle with dried oregano and season with salt and pepper.
- Step 3 – Once the BBQ has reached temperature, place the skewers onto the grill and cook for approximately 4 minutes on each side, or until the prawns are cooked through.
- Step 4 – Meanwhile, prepare the sauce by combining all of the ingredients in a small bowl.
- Step 5 – Serve the skewers while hot with the sauce on the side.

