

Chilli Lime Glazed Prawns



Ingredients

- 4 large bamboo skewers, soaked in water for 1 hour
- 16 large peeled prawns, deveined, tails left on
- 1/2 tbsp peanut oil
- 2 garlic cloves, crushed
- 1 tsp ginger, grated
- 1 lime, zest and juice
- 3/4 cup sweet chilli sauce
- 1/2 tsp salt
- Fresh chives and sesame seeds for garnish

Directions

- Step 1 – Thread the prawns onto the skewers. In a bowl, whisk together the peanut oil, garlic, ginger, lime zest and juice, sweet chilli sauce and salt. Brush the chilli sauce mixture over the prawns and allow to marinate for 1 hour.
- Step 2 - Prepare the BBQ grill for direct cooking over high medium - heat (230° to 290°C), ensuring the grills are clean. 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 3 – Remove the prawns from the marinade, reserving the marinade. Cook the prawns on the grill, brushing the marinade over the prawns regularly, until the prawns are cooked through, 1 – 2 minutes each side.
- Step 4 – Sprinkle the skewers with chopped chives and sesame seeds and serve immediately.

