

# ★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp  
74°C/165°F



1-2 mins  
+prep



£6



4 servings  
as a starter

## RECIPE

### *Spicy thai prawns*



## INGREDIENTS

24 raw king prawns  
2 cloves of garlic - crushed  
2cm of fresh ginger, peeled and finely chopped/crushed  
1 fresh red chilli, deseeded and finely chopped  
1 tbsp of Thai fish sauce  
1 tbsp of Soya sauce  
1 tbsp of ground nut oil (or olive oil)  
chopped coriander to serve  
1 lime cut into 4 wedges.  
6 mini skewers (15cm)

### *Mango salad*

1 chopped up fresh mango  
1 chopped up red onion  
Half red chilli (optional)  
1 Tomato chopped  
1 Tbls of fresh chopped coriander  
1 Tbls Olive oil (optional)

## METHOD

1. Firstly, if using wooden skewers, soak them in water for at least 30 minutes so they don't burn on the bbq
2. Mix the garlic, ginger, chilli, fish sauce, soy sauce & oil to make the marinade
3. Put the prawns onto the skewers, I use mini 15cm skewers that hold 3 prawns to each skewer, you could use large skewers if you prefer.
4. Marinate the prawns for 30 minutes
5. Make sure your bbq is really hot, then add the prawn skewers to the bbq, directly over the heat.
6. After 1 minute turn over the prawn skewers and continue to cook for about 1 more minute until the prawns have completely changed from grey colour to pink.
7. Serve with fresh chopped coriander and lime wedges.
8. I also added a mango salad, simply chop up a fresh mango, red onion, red chilli, tomato, some coriander and serve.

Recipe from @FourSeasonsBBQ