

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
74°C/165°F



15 mins



£4



Serves 2

RECIPE

Gambas Pil Pil



INGREDIENTS

60ml olive oil
1 garlic clove sliced
1/2 tsp of chilli flakes (or more if you like it hotter)
200gms fresh water prawns (you can use tiger prawns but this is traditionally made with smaller juicer prawns)
a pinch of parsley (Optional)
Toasted sourdough bread to serve

METHOD

1. Heat the oil in a heat proof dish on the bbq
2. Add the sliced garlic and chilli and cook until sizzling
3. Toast the bread
4. Add the prawns and cook until they start to give out the juice (this is what helps make a delicious dipping sauce for the bread)
5. Sprinkle with parsley and serve along side the bread

Recipe from **Chillin N Grillin**