

Breco Seafood Braai Competition

Braai prawns

By Sasha Bierman



Seafood: Prawns

Serves: 4

Preparation time: 30

Cooking time: 3

The story

My dad taught me this recipe.

I grew up in East London and my favourite memories were time spent at the sea, and fishing.

The absolutely delicious Smokey flavour with South African styled preparations are what makes my recipe so amazing . A recipe that I will pass down to my children

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500 g large prawns, peeled and deveined (tails on)

3 tablespoons melted butter

2 tablespoons olive oil

4 cloves garlic, crushed

Juice of 1 lemon

1 teaspoon smoked paprika

1 teaspoon dried parsley

½ teaspoon chilli flakes (optional)

Salt and black pepper

Wooden or metal skewers

Method

1. Make the marinade

Mix melted butter, olive oil, garlic, lemon juice, paprika, parsley, chilli, salt and pepper.

2. Prepare the prawns

Thread 3–5 prawns onto each skewer. Brush generously with the marinade.

Leave to marinate for 15–30 minutes in the fridge.

3. Braai the prawns

Place over medium-hot coals and braai for approximately 2–3 minutes per side, brushing with extra marinade.

Turn when they start turning pink and opaque.

4. Serve

Squeeze fresh lemon over the prawns and serve immediately with extra garlic butter for dipping.

? Extra Garlic Butter for Basting

Melt together:

50 g butter

2 crushed garlic cloves

1 tablespoon lemon juice

Fresh parsley

Pinch of chilli

Brush this over the prawns while they braai for that delicious restaurant-style flavour!

Braai tip: Don't overcook prawns they become rubbery quickly. They're ready when pink, opaque and just curled into a loose C-shape.

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