

Breco Seafood Braai Competition

Spicy Prawn & Calamari Braai Skewers with Tzatziki-Style & Garlic Butter

By Bernadette Hall



Seafood: Black Tiger prawns and calamari/squid

Serves: 5

Preparation time: 30 minutes to 1 hour, including marinating time

Cooking time: 30 minutes

The story

I've created this recipe taking some inspiration from Greek and Asian cuisines. The spiciness from Asia with the cooling and freshness from Greece felt like the perfect combination. Adding the South African classics of roosterkoek and braai just made it feel more like home. My family has a love for spice, whether mild and creamy to absolute tongue-burning pleasure. I tried to create a recipe where those sides meet. After creating and testing this recipe, it's all my family asks for. I'm happy to oblige because it's fun to make with little helpers and delicious.

Ingredients

For the Prawn & Calamari Skewers

- 800 g Black Tiger prawns
- 400 g squid/calamari strips
- 1 cup extra-virgin olive oil
- 3 tbsp smoked paprika
- 2 tbsp SPAR Peri-Peri Spice
- 2 tbsp red chilli flakes or crushed chillies
- 1 tbsp origanum
- 2 tbsp garlic salt
- Mini sweet peppers or bell peppers, as needed
- 4 whole lemons

For the Tzatziki-Style Dip

- 700 g Greek yoghurt
- 250 g sour cream
- 1 heaped tbsp crushed garlic
- 1 handful fresh coriander, chopped
- 1 mini English cucumber, grated and strained
- Juice of ¼ lemon

For the Garlic Butter Dip

- 250 g salted butter
- 2 tsp crushed garlic
- 1 tsp salt
- Juice of 1 whole lemon
- Crushed chillies, to taste
- Smoked paprika, to taste

Method

1. Prepare & Marinate the Prawns and Calamari

If using frozen prawns or calamari, allow them to thaw completely.

Place the prawns and calamari in a large bowl with a lid.

In a separate bowl, combine the olive oil, smoked paprika, peri-peri spice, crushed chillies, garlic salt, and origanum. Mix well.

Pour the seasoned oil over the prawns and calamari and toss until everything is evenly coated.

Cover and refrigerate for 30 minutes to 1 hour.

Tip: The spices will naturally settle at the bottom of the oil. Stir the marinade thoroughly immediately before using it so that the spices are evenly distributed.

While the seafood marinates, prepare the sauces.

2. Make the Tzatziki-Style Dip

Add the Greek yoghurt, sour cream, crushed garlic, chopped coriander and strained grated cucumber to a bowl.

Add the juice of ¼ lemon and mix thoroughly.

Taste and adjust the lemon, garlic or seasoning if desired.

Transfer to a container with a lid and refrigerate until ready to serve.

3. Make the Garlic Butter Dip

Melt half of the butter in a small saucepan over low to medium heat.

Add 2 teaspoons of crushed garlic and stir constantly for 30–60 seconds, just until fragrant.

Be careful not to brown the garlic, as burnt garlic can become bitter.

Add the remaining butter and allow it to melt completely, stirring to combine.

Remove from the heat and add:

- 1 teaspoon salt
- Juice of 1 whole lemon
- Crushed chillies, to taste
- Smoked paprika, to taste

Mix well and keep warm until serving.

4. Assemble the Skewers

Cut the sweet peppers into thick slices.

Cut the lemons into chunky cubes or wedges that are suitable for threading onto skewers.

Thread the prawns, calamari, peppers and lemon onto the skewers in any combination you prefer.

Try to distribute the seafood, peppers and lemon relatively evenly across the skewers.

Do not discard the leftover marinade. Keep it for basting during cooking.

Food safety note: Because the marinade has been in contact with raw seafood, only use it for basting while the skewers are cooking. Do not use leftover raw marinade as a dipping sauce or serve it uncooked.

5. Braai the Skewers

Prepare a very hot braai fire. Some flames are good.

Place the assembled skewers over the heat.

Baste regularly with the reserved marinade while the skewers cook.

Braai for approximately 5–10 minutes, turning as needed, until:

- The prawns are bright pink-red and cooked through
- The calamari is cooked through
- The seafood has developed light char marks
- The peppers and lemons are nicely charred

The peppers and lemons are intended to develop some good char, but don't worry if they don't become heavily charred — the skewers will still be delicious.

Avoid overcooking the calamari, as it can become tough and chewy