BRAAIED CRAYFISH
LEMON GARLIC BUTTER

Serves 5 | Prep time: 10 min | Cook time: 25 min



Shantal's mum's famous lemon garlic butter crayfish, with sticky sweet-chilli legs and a cheesy chilli sauce. A recipe for her kids to cherish too.

RECIPE BY SHANTAL CHUNDER, KWAZULU-NATAL

INGREDIENTS:

CRAYFISH

- [ ] Crayfish, halved lengthways and cleaned (legs set aside)
- [ ] Salt and pepper

LEMON GARLIC BUTTER

- [ ] 100g butter, melted
- [ ] 4 garlic cloves, chopped
- [ ] Juice of 1 large lemon
- [ ] Handful fresh parsley, chopped
- [ ] Salt and pepper

STICKY CRAYFISH LEGS

- [ ] Knob of butter
- [ ] 30ml (2 tbsp) sweet chilli sauce
- [ ] 15ml (1 tbsp) honey
- [ ] Splash of soy sauce

CHEESY CHILLI SAUCE

- [ ] Grated cheese
- [ ] A little milk
- [ ] Fresh chilli, chopped

TO SERVE

- [ ] Hot chips and a Greek salad

METHOD:

01. Mix the melted butter with the garlic, lemon juice, parsley, salt and pepper. Brush it generously over the crayfish meat.
02. Braai the crayfish flesh-side down on a medium-hot grid for 4–5 minutes. Turn, brush with more butter and braai for 3–4 minutes more, until the meat is white and lightly charred. Don't overcook it.
03. **Sticky legs:** in a pan or foil tray on the braai, melt the butter with the sweet chilli, honey and soy. Add the legs and toss for 3–4 minutes until sticky.
04. **Cheesy chilli sauce:** melt the cheese with a little milk in a small potjie and stir in the chilli.
05. Pour the cheese sauce over the crayfish as it comes off the braai. Serve with the sticky legs, hot chips and a Greek salad.