COASTAL SEAFOOD BRAAI MIX

Serves 6 | Prep time: 30 min | Cook time: 25 min



A seafood boil meets the braai: prawns, mussels and crab tossed in garlic lemon butter, straight from the fire, with braai garlic bread.

RECIPE BY VALENCIA PRINS, WESTERN CAPE

INGREDIENTS:

SEAFOOD AND VEG

- [ ] 500g large prawns, cleaned and deveined
- [ ] 500g fresh black mussels, scrubbed and debearded
- [ ] 4 medium crabs, cleaned and halved
- [ ] 4 baby potatoes, boiled and halved
- [ ] 2 mielies, cut into thick rounds
- [ ] 250g unsalted butter
- [ ] 4 garlic cloves, crushed
- [ ] 15ml (1 tbsp) smoked paprika
- [ ] Zest and juice of 2 large lemons
- [ ] 125ml (½ cup) fresh parsley or dill, chopped
- [ ] Salt and black pepper

GARLIC BREAD

- [ ] 1 large French loaf
- [ ] 125g butter, softened
- [ ] 3 garlic cloves, crushed
- [ ] 60ml (¼ cup) grated mozzarella or cheddar (optional)
- [ ] Fresh parsley, chopped

METHOD:

01. Let the coals burn down to a steady medium heat.
02. Melt the butter in a cast-iron pot on the edge of the grid. Add the garlic, paprika, lemon zest and half the lemon juice and cook for 2 minutes.
03. Add the potatoes and mielies and let them char at the edges for 5 minutes.
04. Move the pot over hotter coals. Add the crabs and prawns and sear for 3–4 minutes per side, until the prawns are pink.
05. Add the mussels and the rest of the lemon juice, cover and steam for 4–5 minutes until they open (discard any that stay closed). Toss everything in the butter with the herbs and season.
06. **Garlic bread:** slice the loaf without cutting through, spread with the garlic butter, add cheese and herbs, wrap in foil and braai for 8–10 minutes, opening the foil for the last 2.