GARLIC BUTTER BRAAI PRAWN SKEWERS

Serves 4 | Prep time: 30 min | Cook time: 6 min



Sasha's dad taught her this recipe in East London, where her favourite memories were made at the sea. She'll pass it down to her children.

RECIPE BY SASHA BIERMAN, PRETORIA

INGREDIENTS:

PRAWNS

- [ ] 500g large prawns, peeled and deveined (tails on)
- [ ] 45ml (3 tbsp) melted butter
- [ ] 30ml (2 tbsp) olive oil
- [ ] 4 garlic cloves, crushed
- [ ] Juice of 1 lemon
- [ ] 5ml (1 tsp) smoked paprika
- [ ] 5ml (1 tsp) dried parsley
- [ ] 2.5ml (½ tsp) chilli flakes (optional)
- [ ] Salt and black pepper
- [ ] Wooden or metal skewers

GARLIC BUTTER FOR BASTING

- [ ] 50g butter
- [ ] 2 garlic cloves, crushed
- [ ] 15ml (1 tbsp) lemon juice
- [ ] Fresh parsley and a pinch of chilli

METHOD:

01. Mix the melted butter, olive oil, garlic, lemon juice, paprika, parsley, chilli and seasoning.
02. Thread 3–5 prawns onto each skewer, brush with the marinade and refrigerate for 15–30 minutes.
03. Melt the basting butter ingredients together.
04. Braai over medium-hot coals for 2–3 minutes per side, brushing with marinade, until pink and curled into a loose C. Don't overcook them.
05. Squeeze over lemon and serve straight away with the garlic butter for dipping.