GARLIC BUTTER PRAWN BRAAI SKILLET

Serves 6 | Prep time: 15 min | Cook time: 6 min



Sellwane put a sizzling skillet of garlic butter prawns on her dad's Heritage Day braai, and it brought everyone to the fire. Now it's a family tradition.

RECIPE BY SELLWANE MOFOKENG, VEREENIGING

INGREDIENTS:

- [ ] 1kg Breco Prawns, cleaned and deveined
- [ ] 100g butter
- [ ] 4 garlic cloves, crushed
- [ ] 1 red chilli, finely chopped (optional)
- [ ] Zest and juice of 1 lemon
- [ ] Salt and pepper
- [ ] Fresh parsley, chopped
- [ ] Braaibroodjies or crusty bread, to serve

METHOD:

01. Light the braai and wait for medium coals. Put a cast-iron skillet, or a strong double-layer foil tray, directly on the grid.
02. Add the butter, garlic and chilli and let it sizzle for 1 minute.
03. Add the prawns and braai for 4–5 minutes, turning once, until pink and just cooked.
04. While the butter is still bubbling, add the lemon juice, zest and parsley, and season.
05. Serve straight from the skillet with toasted braaibrood to mop up the sauce.