SPICY PRAWN & CALAMARI SKEWERS WITH TWO DIPS

Serves 5 | Prep time: 30 min, plus marinating | Cook time: 10 min



Asian heat and cool Greek freshness on a South African braai. It's become the dish Bernadette's family asks for most.

RECIPE BY BERNADETTE HALL, KEIMOES

INGREDIENTS:

SKEWERS

- [ ] 800g Breco Black Tiger Prawns
- [ ] 400g Breco Squid Strips
- [ ] 250ml (1 cup) olive oil
- [ ] 45ml (3 tbsp) smoked paprika
- [ ] 30ml (2 tbsp) peri-peri spice
- [ ] 30ml (2 tbsp) chilli flakes
- [ ] 15ml (1 tbsp) origanum
- [ ] 30ml (2 tbsp) garlic salt
- [ ] Mini sweet peppers
- [ ] 4 lemons

TZATZIKI-STYLE DIP

- [ ] 700g Greek yoghurt
- [ ] 250g sour cream
- [ ] 15ml (1 heaped tbsp) crushed garlic
- [ ] Handful fresh coriander, chopped
- [ ] 1 small English cucumber, grated and strained
- [ ] Juice of ¼ lemon

GARLIC BUTTER DIP

- [ ] 250g salted butter
- [ ] 10ml (2 tsp) crushed garlic
- [ ] 5ml (1 tsp) salt
- [ ] Juice of 1 lemon
- [ ] Chilli flakes and smoked paprika, to taste

METHOD:

01. **Marinate:** thaw the seafood completely. Mix the olive oil with the paprika, peri-peri spice, chilli, garlic salt and origanum. Toss with the seafood, cover and refrigerate for 30–60 minutes.
02. **Make the tzatziki:** mix all the dip ingredients, season and refrigerate.
03. **Make the garlic butter:** melt half the butter, add the garlic and cook for 30–60 seconds without browning. Add the rest of the butter, then the salt, lemon juice, chilli and paprika. Keep warm.
04. **Build the skewers:** thread the prawns, calamari, thick slices of sweet pepper and lemon wedges onto skewers. Keep the marinade for basting.
05. **Braai** over a very hot fire for 5–10 minutes, turning and basting often, until the prawns are pink and the calamari is just opaque. Don't overcook the calamari.
06. Serve hot with the cold tzatziki and warm garlic butter.