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by ewfood

Barbecued Prawns

Ingredients

28 jumbo prawns - cleaned and deveined (tail left intact)
8 tbsp olive oil
8 garlic cloves - chopped fine
1 bunch of parsley - chopped fine
4-5 tbsp white grape vinegar
2 red peppers - chopped into big pieces
2 yellow peppers - chopped into big pieces
6 lemon wedges
Salt and pepper to taste

Servings
6
Person

Preparation

1. MARINADE
2. Blend the garlic, vinegar, oil, parsley and seasoning together in a large bowl.
3. Once done, add the prawns into the bowl and mix well.
4. Ensure each prawn is coated with the marinade.
5. Allow the prawns to marinate for 2 hours in the refrigerator.
6. GRILL
7. Pierce 3 prawns on each soaked wooden skewer.
8. Add a piece of red and yellow pepper in between each prawn on the skewer before putting on the barbecue grill.
9. Barbecue for 3 minutes on each side.
10. Serve hot with lemon or lime wedges.
11. PAN FRIED
12. Heat some oil in a large pan.
13. Cook for about 3 minutes each side on low-medium heat.
14. Baste with the remaining marinade.
15. Serve hot with lemon or lime wedges.

Cooks Note

* Serves 6 - 8
* While the prawns are marinating, immerse the wooden skewers in cold water to prevent them from burning while barbecuing.