



Posted on 10 October 2012
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.