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Orange and Chilli Prawn Skewers

Makes 6 skewers by Kim McCosker



Ingredients

24 large green prawns

2 Oranges (1 for juice and 1 for recipe)

1 tbs fresh chopped chill or GG chilli

½ cup honey

Method

Soak wooden skewers for 15 minutes in water. Peel and cut orange into segments. Meanwhile, peel and devein 24 large green prawns (leaving tails on). On each skewer thread a prawn followed by an orange segment followed by another prawn - repeat process - 4 prawns per skewer. Combine juice from one of the oranges, chilli and honey and mix well for marinade. Add prawns and marinade in fridge for approximately 30 minutes. Cook on hot bbq or grill for 5-10 minutes, turning once. Prawns will turn red when cooked.

Optional: This would be yummo with basil or coriander. Could also put fresh basil leaves on skewer with oranges and prawns.

Sauté for 2 minutes. Add prawns and cook, stirring occasionally for 4 minutes. Pour in orange juice and zest and simmer for a further 2-3 minutes until the prawns are tender. Taste and adjust the seasoning to serve.



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