

Sticky BBQ Sweet Prawns



Method

Blend together the ingredients to make the marinade.

Shell the prawns keeping the head and tail on, or just the tail, then mix the prawns in the marinade until all coated thoroughly. Refrigerate for a couple of hours.

When ready to barbeque, remove the prawns from the marinade. With the remaining marinade add honey, water and cornflour and mix until lump free, simmer until thickened and reduced.

Barbeque the prawns or cook on the hot plate basting with the marinade to keep them nice and sticky.

Serve with chopped shallots, wedges of lemon, Aioli and the sticky sauce on the side.

Ingredients

Marinade

1 tsp. crushed garlic
1 tsp. grated ginger
½ tsp. cracked pepper
1 tbsp. sesame seeds
¼ cup oil
Juice of half a lemon
2-3 tbsp. [Sri Lankan Mango Chutney](#) or chutney of your choice

500g Tiger Prawns

2 tsp. cornflour
1 tbsp honey

To Serve

Lemon wedges
Shallots, chopped
Aioli

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