

African Coast Prawn Kebabs

Servings: 4

Prep Time: 10min + chilling

Cook Time: 10min



Ingredients

- 1 box (500 g) Whole Prawns
- Fresh bay leaf twigs or skewers
- Bay leaves or lime leaves
- 6 red chillies, seeds removed and finely chopped
- 1 tablespoon (15 ml) soy sauce
- Juice of 1 lemon
- ½ cup (125 ml) Extra Virgin Olive Oil

FOR THE BASTING

- 3 - 4 garlic cloves, crushed

Directions

1. Thread the defrosted prawns onto the skewers or bay leaf twigs. Placing a bay leaf or lime leaf between them.
2. Combine basting ingredients. Pour over the prawn kebabs and allow the flavours to infuse for about 10 minutes in the fridge. Do not leave the prawns longer than this.
3. Grill under a hot grill, turning regularly and basting with marinade until pink and cooked through, or braai over hot coals. Prawns should take 7-10 minutes to cook.