

## Method:

Melt the unsalted butter in a small saucepan over low heat. Once melted add the garlic and chilli and cook for 30 seconds. Remove from heat and stir through the chopped parsley and the zest and juice of 1 lemon. Season with salt and pepper to taste.

Pre- heat the BBQ to a high heat. Coat the prawns in the olive oil and place on the BBQ for 3 minutes before turning and cooking for a further 3 minutes. The prawns will turn a light pink/orange colour. While the prawns are cooking, halve a fresh lemon and place on the grill cut side down to caramelise.

Place the prawns on a serving plate and drizzle over the garlic chilli sauce. Sprinkle over the toasted sesame seeds and serve with the caramelised lemon halves and a glass or two of crisp Chenin Blanc!

## *Not a fan of peeling cooked prawns?*

Eating prawns still in their shell is delicious and fun but messy. If you would rather peel them before hand or purchase pre peeled& uncooked, simply reduce the cooking time by a few minutes.

Note \*This garlic and chilli sauce is ideal with any BBQ'd seafood, especially freshly caught crab (Jason's suggestion 😊)

Serves 4

Prep & Cooking time 15 minutes



## BBQ prawns with Garlic and Chilli

### Ingredients:

16 green king prawns, in shell

2 tbsp olive oil

150g unsalted butter

2 garlic cloves thinly sliced.

1 long red chilli seeded and chopped.

2 tbsp flat leaf parsley, chopped.

2 lemons

2 tsp of toasted sesame seed to serve  
\*optional.

Salt and pepper to taste

1 x btl Chenin Blanc chilled

