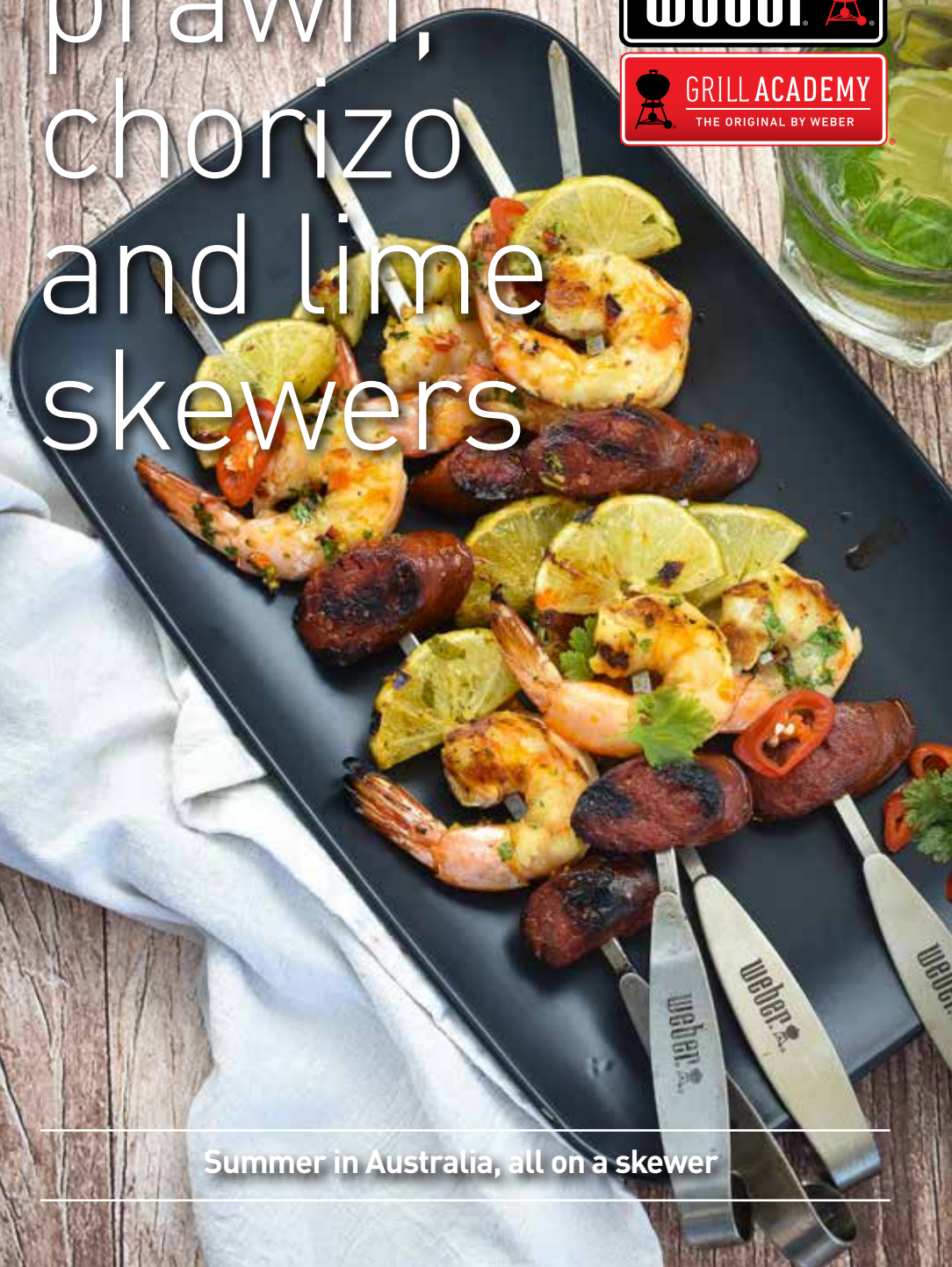


prawn, chorizo and lime skewers



Summer in Australia, all on a skewer

“This recipe takes ‘shrimp on the barbie’ to a whole new level. Sweet barbecued prawns, spicy chorizo finished with a squeeze of the grilled lime. Enjoy with a glass of chilled pinot gris.”

BARBECUING SEAFOOD TIPS

AT THE FISHMONGER

- Try and buy local seafood.
- Talk to your fishmonger to find out what is in season, it will be fresher and have more flavour.
- Look for seafood that is bright, fresh looking and does not smell.

IN THE KITCHEN

- If using wooden skewers, soak in water for at least 30 minutes prior to using.
- If you are using an acidic marinade, do not marinate for longer than 30 minutes.

AT THE BARBECUE

- Prepare your barbecue for direct cooking over high heat (230 - 260°C).
- Ensure your barbecue is clean and preheated for at least 10 minutes, to prevent sticking.
- Approximate cooking times

Fish fillet, 1cm thick	6 - 8 minutes
Fish fillet, 2cm thick	8 - 10 minutes
Mussel	5 - 6 minutes
Oyster	5 - 7 minutes
Prawns	1 - 4 minutes
Scallops (in shell)	4 - 6 minutes

* All seafood, except scallops and oysters, turn once, halfway through the cooking time.

AT THE TABLE

- Serve immediately, barbecued seafood is best enjoyed hot.

RECIPE

INGREDIENTS

20 green prawns, shelled, deveined, tails intact
3 tablespoons finely chopped fresh coriander
1 chilli, seeds removed, finely chopped
2 garlic cloves, crushed
2 tablespoons olive oil
2 smoked chorizos, sliced into 1.5cm slices
3 limes, cut into 1.5cm thick wedges

METHOD

If you are using wooden skewers, soak in water for at least 30 minutes prior to using.

Prepare the barbecue for direct cooking over high heat (230 - 260°C).

In a bowl, combine the prawns, coriander, chilli, garlic and olive oil. Thread the prawns, chorizo and lime onto the skewers.

Barbecue the skewers over **direct high heat**, with the lid closed, for 2 minutes per side or until the prawns are cooked.

Finish by holding the skewers vertically and squeezing the lime so the juices run over the prawns and chorizo.

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