



Grilled Tiger Prawns in Nam Jim Sauce

Serves: 4

THE TASTE OF EASTER

There's nothing more Australian than celebrating Easter by slipping a few prawns on the barbie. This summer recipe kicks the humble grilled prawn up to a new level with a spicy Asian style dressing of chilli, ginger and lime. The sweet-salty flavours of this famous Thai dish are great with fresh seafood, and perfect for your Easter barbeque. Plus, the handy bamboo skewers make this dish easy to cook and easy to eat!

INGREDIENTS

- 100ml Soy Sauce
- 200ml White Vinegar
- 2 tbsp Lime Juice
- 20gm Long Red Chilli – cut in half lengthwise, remove stem, membrane and seeds, then finely chop.
- ½ bunch Coriander – pick leaves, rinse, drain and finely chop.
- 40gm Ginger – peel and finely chop.
- 120gm Palm Sugar
- To Taste – Tabasco Sauce
- 8 Sets of Bamboo Chopsticks – separate each set into two, and then soak the sticks in cold water for 2 hours.
- 16 Large Tiger Prawns – rinse, drain and then gently crack each prawn's shell 3 to 4 times with the back of a heavy spoon.
- As Required – Vegetable Spray Oil
- 2 Limes (lemon can also be used) – slice off both cheeks from each lime.

METHOD

1. Pre-heat a BBQ to a moderate heat.
2. In a mixing bowl, add the soy sauce, white vinegar, lime juice, chilli, coriander, ginger and palm sugar, then whisk until all of the ingredients have been combined and the sugar has fully dissolved. Add tabasco sauce to taste (to achieve the desired level of heat). Set the sauce to one side for 30 minutes to allow its flavours to further develop.
3. Place half of the Nam Jim into a dipping bowl for service, and place the remaining Nam Jim into a mixing bowl to marinate the prawns.
4. At the tail end of each prawn, push the sharp end of the chopstick lengthways through the prawn, until the prawn has been completely skewered on the lower end of the chopstick. Repeat the process until all the prawns have been skewered.
5. Generously brush both sides of each prawn with the Nam Jim, and then place the prawns onto a baking tray, cover the prawns with cling wrap and place into a refrigerator, to marinate for 2 hours. Discard remaining Nam Jim marinade.
6. Remove the prawns from the refrigerator and lightly spray both sides of each prawn with spray oil.
7. Place the prawns onto the BBQ and cook for 1 minute on each side or until the prawns are just cooked through. Whilst cooking the prawns try to keep the exposed ends of the chopsticks away from any flames, so that the chopsticks do not burn. Once the prawns are cooked, remove from the heat.



METHOD

8. Whilst the prawns are cooking, place the lime cheeks cut side down onto the BBQ and grill until they have lightly caramelised, then remove them from the BBQ. Set to one side to cool.

TO SERVE

Stack the prawns in a pile onto a serving platter or board along with the chargrilled lime cheeks and Nam Jim sauce. Serve immediately.