

# PRAWNS

## on the Barbie



### FLAVOR OF THE WEEK — with — **SAVEUR**

*This recipe features Saveur's Himalayan Salt & Pepper and Caribbean Jerk Spice.*

## INGREDIENTS

**2 lb. (1kg) prawns, peeled leaving tails intact, deveined**

**1 tsp. Saveur Himalayan Salt & Pepper, ground**

**3 tsp. Saveur Caribbean Jerk Spice**

**1 tbsp. lime juice**

**2 Lebanese cucumbers, peeled into ribbons**

**For the salad & dressing:**

**Lettuce greens**

**2 spring onions, diced**

**½ cup sour cream or yogurt**

**Dash of coconut milk**

**1 tbsp. lemon juice**

**1 tsp. mustard**

**1 tsp. Saveur Caribbean Jerk Spice**

## METHOD

1. Thread prawns onto soaked bamboo skewers. Mix Himalayan Salt & Pepper, Caribbean Jerk Spice, and lime juice together in a small bowl. Sprinkle over prawns. Cover seasoned prawns with cling wrap. Refrigerate and allow to marinate. Note: Lime juice will start a slight cooking process.
2. To make dressing, combine sour cream, coconut milk, lemon juice, mustard, and Caribbean Jerk Spice and place in fridge until needed. Hot water can be added, if necessary, to give consistency you desire.
3. Heat a BBQ grill. Lightly spray the prawns with olive oil. Cook on grill for 2 minutes on each side or until prawns are lightly charred and cooked through. Do not overcook. Transfer to a plate and cover with foil.
4. Arrange the cucumber, lettuce greens and spring onions on a platter. Top with prawns and serve immediately with dressing.

