

honey and lime prawn souvlakia with salsa

summer



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EST 1981, SYDNEY FISH MARKETS PYRMONT

Honey and lime prawn souvlaki with salsa

Serves 4

32 prawns, peeled and deveined, tails intact
3 tablespoons clear runny honey
1 small red chilli, deseeded and finely chopped
2 tablespoons olive oil
zest and juice of 2 limes
1 large garlic clove, crushed
2 cm (3/4 inch) piece of fresh ginger, finely grated
1 tablespoon chopped coriander (cilantro) leaves

Salsa

2 tomatoes, 1 small red just-ripe mango diced, 1/2 small red onion diced,
1 small red chilli deseeded and finely chopped zest and juice of 1 lime,
2 tablespoons chopped coriander (cilantro) leaves.

Put the prawns in a non-metallic dish. Whisk the honey, chilli, olive oil, lime zest and juice, garlic, ginger and coriander together, then pour over the prawns. Toss well. Cover and marinate in the fridge for at least 3 hours, turning occasionally. Meanwhile, soak eight bamboo skewers in water for 30 minutes. This is to ensure they don't burn during cooking.

For the salsa, score a cross in the base of each tomato. Cover with boiling water for 30 seconds, then plunge into cold water. Peel the skin away from the cross. Dice the tomatoes, discarding the cores and saving any juice with the mango, red onion, chilli, lime zest and juice and coriander.

Preheat the griller or a barbecue flatplate to high. Thread four prawns onto each skewer. Cook for 4 minutes, turning halfway through cooking. Baste regularly with leftover marinade as they cook. The prawns will turn pink and be lightly browned on both sides. Serve the kebabs with the salsa and some rice.

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