

Recipe of the Week

Coconut Prawn Kebabs



270ml Light Coconut Milk
2cm piece Ginger, sliced
1 Garlic Clove, sliced
1 Lemongrass Stalk, bruised,
tied in a knot
1kg (approx 24) Large Green Prawns
Peeled, deveined, tails intact
Lime Wedges, Green Salad, to serve

Place coconut milk, ginger, garlic and lemongrass in a saucepan. Heat on medium until just simmering point. Remove from heat and set aside for 30 minutes, until flavours infuse. Strain and discard flavourings.

Soak 24 bamboo skewers in water for 15 minutes.

Preheat a chargrill or BBQ on high. Thread each prawn onto a soaked bamboo skewer, tail end first, and brush liberally with coconut milk mixture. Cook for 2 minutes each side, brushing with mixture, until prawns are opaque.

Serve with lime wedges and green salad.