



# Spicy Zesty Prawns

## Ingredients:

### For the Marinade:

1 lb prawns, peeled and deveined.  
Leaving the tails on.

1 TBL olive oil

1 TBL fresh lime juice

2 tsp Monsoon Coast BBQ & Roast  
Rub

½ tsp salt

1 tsp brown sugar

More oil and a little butter for frying

### Dipping Sauce

⅔ c mayonnaise

2 tbsp grated ginger

1 tsp grated lime zest

2 tbsp fresh lime juice

Salt to taste

Great as an appetizer or a  
main dish

**Spices Used:** BBQ Spice Box Punjabi  
Garam Masala Mahavira's Feast

**4 Servings**

**Prep Time: 1-3 hours**

**Cook Time: 2 mins**

## Instructions:

1 - In a bowl mix together the ingredients for the marinade. Add the prawns and toss well to coat. You can refrigerate for an hour or two or let sit at room temperature for 15-20 minutes.

2 - Mix together the ingredients for the dipping sauce and refrigerate.

3 - When ready to serve, heat a large frying pan over medium-high heat. add a bit of olive oil and butter.

4 - Add ½ the prawns (you don't want to crowd them). Sauté for 1-2 minutes until they start to turn pink. Turn and cook another minute until done. Remove and repeat with the second half of the prawns.

5 - You can also skewer and grill on the BBQ for 1 minute per side.

6 - Serve hot with the dipping sauce.