



## BRANDY-MARINATED PRAWNS

- \* 12 butterflied medium prawns
- \* Whole red chillies and/or fresh herbs for garnishing

### MARINADE

- \* ½ cup brandy
- \* 1 Tbsp chopped fresh red chilli, deseeded
- \* 1 clove garlic, chopped
- \* 1 Tbsp honey
- \* 2 Tbsp olive oil
- \* 3 Tbsp soy sauce
- \* Juice of ½ lemon

1. Mix all the marinade ingredients together, then pour over the prawns and leave to marinate for a minimum of 30 minutes.
2. On hot coals, braai the prawns, shell-side down for 2 minutes and pour some of the leftover marinade onto the cut on the backs of the prawns. Turn the prawns over and braai the flesh side for 1 minute.
3. Garnish with the whole chillies and/or fresh herbs before serving.