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## MAN TUCKER RECIPES

### SALT & PEPPER GARLIC KING PRAWNS SKEWERS



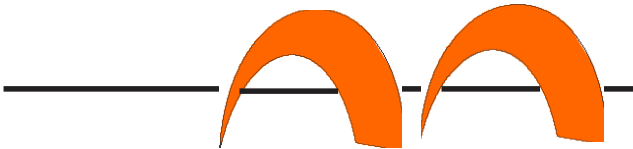
This is a nice light entre that is a self-serve type of thing – just provide a couple of serviettes and a serving platter & you're done! Then sit, wait for the main courses to cook and enjoy a glass & the company!

You will need:

- Around 30 King Prawns
- Ground Pepper
- Garlic
- Bamboo Skewers
- Salt Flakes
- Olive Oil
- Also needed: a light wine like a Rose or similar & (if required) beer for the Chef.

What to do ...

- Peel the king prawns and place in a bowl.
- Crush 3 x large garlic cloves into the bowl, sprinkle with a good amount of salt flakes (don't use ground 'table' salt as it's too fine) and a good grind of black pepper. Splosh in a little olive oil. Mix thoroughly through the prawns.
- Cover with plastic wrap and place in the fridge to marinate for ½ - 1 hour.
- While they are marinating, soak the bamboo skewers in water.
- (shhhh – now is the perfect time to pour a little glass of wine & sit & enjoy the view for 10 minutes!)
- When the prawns, skewers and YOU are all ready – thread 2 or 3 prawns onto each skewer like this:



Ask the BBQ Chef to heat up the BBQ grill and place the **MAN LAW GRILL TOPPER** on the grill to heat up – take out the king prawn skewers so that the BBQ Chef can cook them. Oil the grill topper a little so they don't stick. Cook them on the grill topper over the side with the holes to get the 'Salt/Pepper/Garlic' mixture crunchy and brown and still get the smoky BBQ flavor from the grill!

When the prawns are done ... place the skewers decoratively on a serving plate (haha – I just pile them up & hope the plate is big enough!). That way everyone can help themselves ... less washing up too if they only need a serviette each!!

Pour a couple of glasses of the wine or beer & enjoy the food and the company & relax while the main course cooks!

Good heavens – how easy was that - & how yummy are those flavors!! Well done – another triumph!!