



## BBQ Prawns with Smoky Garlic & Parsley Butter

The smoky parsley and garlic butter I like to serve over a grilled steak is just as good with prawns (or chicken or fish or veggies!). I love this method of grilling prawns in their shells without turning them onto the flesh side – the shell protects the delicate meat from overcooking and keeps them deliciously juicy. They look impressive too.

**Serves 2**



### INGREDIENTS

- 6 large green prawns
- Salt flakes, to taste

### Smoky Garlic & Parsley Butter

- 50g butter, softened
- 2 teaspoons finely chopped flat-leaf parsley
- 1 clove garlic, crushed
- ½ teaspoon smoked paprika

### METHOD

1. Make Garlic & Parsley Butter: beat all ingredients together until well combined.
2. Spoon butter horizontally down the centre of a long strip of baking paper, fold the paper over and use a ruler to press against the side, pushing the butter into a log.
3. Roll butter up in the paper, twisting the ends to secure them, and refrigerate until needed.
4. Cut off and discard the prawn heads, place prawns on a chopping board on their backs and split down the underside almost all the way through without cutting through the shell. Remove the digestive tracts.
5. Turn them over and press firmly along the shell to flatten them out.
6. Cover and set aside for about 30 minutes so they come to room temperature.
7. Preheat a char-grill pan or heavy-based frying pan over medium-high heat.
8. Also pre-heat an overhead grill to high.
9. Arrange prawns in the pan, shell side down, in a single layer.
10. Sprinkle with salt and cook for 3–5 minutes, depending on size, until flesh is just opaque.
11. Meanwhile, slice Garlic & Parsley Butter into discs and set aside.
12. Transfer prawns to a platter and top with Garlic & Parsley Butter.
13. Place under the overhead grill for 15–20 seconds, just until the butter starts to melt.
14. Serve with finger bowls and big serviettes as the prawns are best eaten with your hands.