

Whyalla Michael's Glazed Prawns

Ingredients:

- 1kg prawns, peeled and deveined
- 2 garlic cloves, minced
- 2 tbsp honey
- ¼ cup lemon juice
- 3 tbsp Dijon mustard
- 2 spring onions, finely chopped

Method:

Put prawns to one side. Combine all remaining ingredients in a bowl and stir thoroughly with a whisk.

Thread prawns onto skewers. Brush one side with glaze. Grill for one to two minutes. Turn and brush other side with glaze, and cook for two minutes or until prawns are opaque.

Serve with rice or garnish of your choice.

The two Michaels paired this dish with a delicious glass of the Grant Burge Summers Chardonnay.

