



PRAWN SOSATIES

2 Tbsp finely chopped fresh coriander
2 Tbsp soy sauce
juice of ½ small lemon
½ large red chilli (with seeds), finely chopped
2 Tbsp olive oil
1 clove garlic, chopped
12 large prawns, shelled and deveined

1. Mix all the ingredients together in a large dish. Marinate the prawns for 5 minutes before you braai them.
2. Skewer 2 prawns per sosatie stick, then braai over hot coals for 2 minutes on each side.
3. Serve in large enamel cups or a serving dish.

DID YOU KNOW?



The largest prawn cocktail ever made weighed 1.32kg and was made in Colombia.