



Campfire Garlic Roast Chilli Prawns (serves 4)

Ingredients

- 12 large king prawns
- 2 tablespoons olive oil (EVOO, preferably)
- 4 cloves, peeled and crushed garlic
- 1 large red chilli
- 1 tablespoon of French butter
- 1 tablespoon of chopped flat leaf parsley
- 1 lemon zested and juice
- Sea Salt to taste

Method

- Over a large campfire (or BBQ flame) place a heavy cast iron pan such as IRONCLAD and heat to very hot.
- Add the de-veined prawns, add EVOO olive oil, garlic and chilli and sauté for one minute.
- Add butter and stir until golden and add juice and salt.
- Remove from the heat and serve on a platter, or repeat until desired amount of prawns are cooked.

