

Grilled Prawns Spiced with Tabasco Sauce



Ingredients

700g green king prawns, peeled and de-veined

3 Tbs chopped fresh parsley

Ground black pepper, to taste

1 tsp TABASCO® Original Red Sauce

4 Tbs olive oil

4 Tbs lemon juice

1 Tbs minced garlic

Method:

1. In a large bowl, stir together olive oil, lemon juice, fresh parsley, minced garlic, TABASCO® Original Red Sauce and ground black pepper to taste.
2. Add prawns and toss the mixture to coat the prawns well. Cover the bowl with cling wrap and refrigerate for 30 minutes.
3. Preheat the grill on high.

4. Light oil the cooking hot plate. Cook the prawns for 2-3 minutes on each side, or until the prawns are opaque.
5. Serve hot. For additional spice, lightly brush each side of the prawn with TABASCO® Original Red Sauce.