



Margarita Honey Grilled Prawns

EASY • 25 MINS

Nothing quite says 'party' like cocktail-infused appetisers! Whether your dressing has the tequila added or not, you'll swoon over the honeyed lime dressing that contrasts the sweet grilled prawns all the same.

Just add sunshine!



SKILL LEVEL
Easy

PREP TIME
20 mins

COOKING TIME
2-3 mins

SERVINGS
4-6

Ingredients

Grilled Prawns

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanoHoney on Instagram or Facebook and you could be featured on our page!



- 24 extra large green Australian prawns
- 100g butter, softened
- 2 cloves garlic, crushed
- 1 bunch coriander, finely chopped
- Zest of 1 lime
- Sea salt and pepper, to taste
- Lime wedges to serve

Honey Margarita Dressing

- 90g (¼ cup) **Capilano Hot Chilli Honey**
- 3 tbsp lime juice
- 2 tbsp tequila (Optional)
- Zest 1 lime
- 1 cup coriander leaves
- ¼ cup extra virgin olive oil

Method

1. In a food processor or blender, combine honey, lime juice and tequila (optional). Pulse until combined, then add coriander and process until smooth. On low speed, slowly add olive oil in a steady stream until dressing is emulsified. Add lime zest and stir to combine.
2. Without peeling the prawns, butterfly them by cutting down from the top leaving the base still attached. Open the prawn, clean out the prawns and set aside.
3. Mix together softened butter, garlic, coriander, lime zest, salt and pepper until well combined. Spread butter over the prawn meat and place prawns on a tray. Pre-heat a hot grill and cook prawns for 2-3 minutes until golden and cooked through.
4. Serve with honey margarita dressing and a brush of warmed Hot Chilli Honey.

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Visit capilano-honey.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](https://www.instagram.com/honeylovers) & [@capilano-honey](https://www.instagram.com/capilano-honey) on Instagram or Facebook and you could be featured on our page!