# 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 | PREP TIME | COOKING TIME | SERVINGS |
|---|---|---|---|
| Easy | 20 mins | 2-3 mins | 4-6 |

## Ingredients

Grilled Prawns

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- 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 Pure 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 Capilano honey.

Used in this recipe




### Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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