



Spicy Steve's Thai Recipes

BARBEQUED TIGER PRAWNS with HOT GARLIC DIPPING SAUCE

(Kung Mangkon Phao)

I love these prawns simply barbequed on the open flame, and basted in garlic oil and served with a dipping sauce. This is the typical way Thais love to enjoy BBQ's of fresh fish and seafood. The dipping sauce can be altered to your own particular taste by varying the amounts of fish sauce, lime, chilli and garlic.

Ingredients:

- 2 lbs fresh extra large tiger prawns
- 8 medium (2 inch) fresh red chillies, seeds removed and chopped or diced finely
- 14-16 cloves garlic, minced finely
- 2-3 Tbsp lime juice
- 2-3 Tbsp fish sauce
- 1-2 Tbsp fine granulated sugar. This is optional in case the sauce is too strong or you want a little sweetness to balance the flavours.
- 1 fresh stalk lemon grass with the outer layer of skin removed, the bottom ½ inch cut off and the bottom smashed or "bruised" to create a basting brush.
- 2-3 Tbsp Vegetable Oil
- Metal skewers for barbequing (optional)

Method:

- Mix 2-3 cloves of minced garlic with the vegetable oil in a small bowl and set aside with the lemon grass basting brush.
- Mix the remaining ingredients, except the prawns, in another bowl and set aside for serving.
- De-vein the tiger prawns by cutting down along their back. Only cut half way down and remove any visible black vein. Leave shell on. The meat will expand on cooking.
- BBQ on skewers or loose over low to moderate fire until golden and fragrant. Turn at least once and continually baste with the lemon grass dipped in garlic oil.
- Serve immediately with dipping sauce on the side.