

Cajun Prawns with Lime Butter Sauce



This recipe for Cajun Prawns with Lime Butter Sauce is from episode 9 of Fish the Dish starring Spencer Watts.

Serves 4

Ingredients

Cajun Prawns

- 24 (10/12 count) tiger prawns, deveined, shells removed
- 2 tablespoons (30 ml) paprika
- ½ tablespoon (7.5 ml) garlic powder
- 1 teaspoon (5 ml) chili flakes
- 1 tablespoon (15 ml) chili powder
- 1 teaspoon (5 ml) cumin
- 1 teaspoon (5 ml) brown sugar
- 1 teaspoon (5 ml) canola oil
- Fresh cilantro for garnish

Honey Lime Butter Sauce

- 1 teaspoon (5 ml) Canola oil
- 1 medium shallot, thinly sliced
- 1 clove garlic, diced
- 1 ¼ cups (200 ml) dry white wine
- 1 lime, juice
- 1 tablespoons (15 ml) honey
- ½ cup (120 ml) cold, cubed, unsalted butter
- Salt to taste

Directions

1. Preheat the grill to medium-high.
2. Place skillet over medium heat and add oil.
3. Add shallots and garlic and sauté until translucent, but do not colour.
4. Add white wine, lime juice, and honey. Season with salt to taste.
5. Gradually add butter cubes to the pan while continually moving the pan. Leave over low heat.
6. In a plastic zip-top bag, combine the paprika, garlic powder, chili flakes, chili powder, cumin, and brown sugar. Add cleaned prawns, and shake bag to coat.
7. Add oil to bag and shake again.
8. Oil the grill, and grill the rub-coated prawn for 1-2 minutes a side.
9. Plate grilled prawn on large platter and drizzle with butter sauce.
10. Garnish with fresh cilantro leaves.

