

Sugar Cane Prawn Skewer

Makes 8

Ingredients

300g prawn flesh, minced
1/2 tsp salt
1 tsp sugar
Pinch of white Pepper
1 red chilli, de-seeded and sliced
1/2 cup coriander leaves
2 tbs vegetable oil
8 sugar cane sticks -10cm long*
1 cup satay or sweet and sour sauce

Method

Blend prawn flesh, salt, sugar, pepper & chilli in food processor.
Mix in the chopped coriander leaves by hand.
Using the oil in the palm of your hand mould the paste around the skewers
Grill on open BBQ until lightly browned.
Serve with satay or sweet and sour sauce.

*Sugar cane sticks - either purchase fresh sugar cane, peel it and cut into skewers (1cm x 1cm x 10cm), or purchase in cans from Asian grocers, cut the peeled cane into four 10cm strips.