



## 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

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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### Grilled Prawns

- 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,

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tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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