



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

Grilled Prawns

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

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- 24 extra large green 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 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

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