



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 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 cilantro, finely chopped
- Zest of 1 lime
- Sea salt and pepper, to taste
- Lime wedges to serve

Honey Margarita Dressing

- 90g (¼ cup) **Capilano Organic Raw Honey**
- 3 tbsp lime juice
- 2 tbsp tequila (Optional)
- Zest 1 lime
- 1 cup cilantro 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 cilantro 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, cilantro 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



ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you

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need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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