

BUTTERFLIED PRAWN SALAD AND AUSBARREL

Prawns are just that good, aren't they?

Partnered with a salad and some AUSBARREL, you have something that is restaurant-worthy!

INGREDIENTS:

Prawns (or shrimp) & skewers

Mixed salad leaves

Cucumber

Radish and any other salad items (if you wish)

AUSBARREL Lemon, Premium Raspberry or Premium Pomegranate

METHOD:

Prepare the salad by thinly slicing the radish, chopping the cucumber, and mixing the salad leaves together with some freshly ground salt and pepper.

Skewer the prawns (or shrimp).

Cook on a BBQ until the flesh is cooked (1-2 minutes for small shrimp, longer for larger prawns). Make sure you cook on a heated BBQ so that the meat cooks quickly without drying it out.

Place on a plate and drizzle some AUSBARREL Lemon, Premium Raspberry or Premium Pomegranate over, or place on a plate which has some drizzled on it already.

Easy. Delicious. Simple. Eat well.

