



Grilled Lemongrass Prawns

NIBBLEDISH CONTRIBUTOR

Ingredients

- 16 large prawns (king sized, jumbo, tiger), cleaned & shells intact
- 120 ml fish sauce
- 30 ml/2 tbsp sugar
- 15 ml/1 tbsp vegetable or sesame oil
- 3 lemongrass stalks, trimmed & finely chopped

Serve with

- vermicelli noodles
- lettuce, shredded
- mint leaves
- chopped spring onions cooked in oil
- Vietnamese dipping sauce (nuoc cham)
- crushed unsalted peanuts (toasted)

Instructions

Serves 4

A simple dish with a Vietnamese spin. Grilled or barbecued is BEST -otherwise, I wouldn't recommend attempting it as its the smoky, fragrant aroma from grilling/bbq'ing that allows the prawns (that's shrimp to Americans/Canadians) to be so delectable.

Also, the prawns MUST be fresh otherwise it's, quite simply, a failed dish. Anyhow, hope you enjoy it. Dig in!

1. Using a small sharp knife or scissors (my preferred method), carefully slice

open each prawn shell along the back and pull out the black vein. Try to keep the rest of the shell intact. Place the deveined prawns in a shallow dish and set aside.

2. Put the fish sauce in a small bowl with the sugar, and beat together until the sugar has dissolved completely. Add the oil and lemongrass, then mix well.
3. Pour the marinade over the prawns, using your fingers to rub it all over the prawns and inside the shells too. Cover the dish with cling wrap and chill for at least 4 hours.
4. Cook the prawns on a bbq or grill for approx. 2-3 minutes (or to your own liking) each side. Serve on a bed of vermicelli noodles, lettuce and mint leaves. Drizzle with spring onion oil, Vietnamese dipping sauce and crushed peanuts.

OR these prawns could be served as finger food.